

## #Sowa 20 - IPA / Bloody Orange

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **70**
- SRM **8.4**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **17.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	5.6 kg (94.9%)	70 %	4
Grain	Crystal II 200	0.3 kg (5.1%)	70 %	200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Phoenix	44 g	60 min	11 %
Boil	Fuggles	31 g	30 min	4.5 %
Boil	Fuggles	25 g	10 min	4.5 %
Dry Hop	Citra	50 g	4 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Flavor	Sok pomarańczowy	2000 g	Secondary	4 day(s)

## Notes

- Warka podzielona przy przelewaniu na cichą:
  - 10 l podstawa + 50 g Citra na 4 dni,
  - 9 l podstawa + 2 l soku pomarańczowego z Auchan - wyciskany, pasteryzowany.

Oba wyszły po 20 butelek, zniknęły po 2 tygodniach od zabutelkowania  
*Dec 6, 2020, 6:20 PM*