

# Bloody Orange IPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **47**
- SRM **6.5**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.7 kg (82.2%)	81 %	4
Grain	Monachijski	0.25 kg (5.6%)	80 %	16
Grain	Płatki pszeniczne	0.4 kg (8.9%)	85 %	3
Grain	Weyermann - Caraamber	0.1 kg (2.2%)	75 %	65
Grain	Strzegom Karmel 150	0.05 kg (1.1%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Citra	10 g	15 min	12.3 %
Boil	Citra	10 g	5 min	12.3 %
Aroma (end of boil)	Citra	25 g	0 min	12.3 %
Dry Hop	Citra	30 g	3 day(s)	12.3 %
Dry Hop	Galaxy	30 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	125 ml	Fermentum Mobile