

# Orange ale

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **3**
- SRM **6.2**
- Style **American Amber Ale**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz Red X	1 kg (16.7%)	79 %	30
Grain	Pilzneński	5 kg (83.3%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Zula	20 g	10 min	8.3 %
Dry Hop	Zula	40 g	3 day(s)	8.3 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
us04	Ale	Dry	22 g	---