

Orange IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **52**
- SRM **6.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Eraclea Pilzneński	1 kg (15.4%)	--- %	4.5
Grain	Castle Pale Ale	0.5 kg (7.7%)	80 %	8
Grain	Pale ale brutal	0.5 kg (7.7%)	--- %	8
Grain	Chateau Abbey	1 kg (15.4%)	--- %	45
Grain	Pilzneński Weyermann	3 kg (46.2%)	--- %	4
Grain	Płatki owsiane	0.5 kg (7.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Citra	20 g	20 min	12 %
Aroma (end of boil)	Lemon drop	50 g	10 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Skórki słodkiej pomarańczy	20 g	Boil	15 min