

## pomarańcza 2

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **30**
- SRM **4.1**

### 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 **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **18.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (28.8%)	81 %	4
Grain	pale ale	1.5 kg (28.8%)	80 %	7
Grain	Pszeniczny	1 kg (19.2%)	85 %	4
Grain	Płatki owsiane	1.2 kg (23.1%)	85 %	3
Sugar	Milk Sugar (Lactose)	0 kg	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	12 g	60 min	7.1 %
Boil	Citra	27 g	10 min	11.8 %
Aroma (end of boil)	simcoe	28 g	5 min	13 %
Aroma (end of boil)	Mosaic	30 g	1 min	11.2 %
Aroma (end of boil)	Centennial	28 g	1 min	9.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
wlp066	Ale	Slant	200 ml	konrad d

### Notes

- laktoza 0,5kg blg po laktozie około 16,7

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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