

# Pomarańczowe IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **65**
- SRM **4.8**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (56.2%)	80 %	5
Grain	Pszeniczny	1.2 kg (27%)	85 %	4
Grain	Oats, Flaked	0.4 kg (9%)	80 %	2
Grain	Abbey Malt Weyermann	0.2 kg (4.5%)	75 %	45
Grain	Weyermann - Acidulated Malt	0.15 kg (3.4%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Aroma (end of boil)	Chinook	40 g	5 min	8.5 %
Aroma (end of boil)	Cascade PL	40 g	5 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sok pomarańczowy	4000 g	Primary	10 day(s)
Fining	Tabletka whirlfloc	1 g	Boil	15 min

### Notes

- Sok dodany podczas chłodzenia brzezki. Temperatura dodania 50 - 60 stopni. Blg początkowe 13. Temperatura zadania drożdży 23 stopnie. Przeniesiono do pomieszczenia o temperaturze 18 stopni.  
*Apr 30, 2020, 4:01 PM*