

Pomarańczowe Pale Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- SRM **5.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (76.9%) | 85 % | 7 |
| Grain | Weyermann-Carahell | 0.5 kg (7.7%) | 77 % | 26 |
| Grain | Strzegom Wiedeński | 1 kg (15.4%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Waimea | 15 g | 60 min | 15.1 % |
| Boil | Mandarina Bavaria | 10 g | 30 min | 10 % |
| Boil | Mandarina Bavaria | 20 g | 15 min | 10 % |
| Aroma (end of boil) | Mandarina Bavaria | 20 g | 1 min | 10 % |
| Dry Hop | Waimea | 35 g | 4 day(s) | 15.1 % |
| Dry Hop | Mandarina Bavaria | 50 g | 4 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| Fermentis US-05 | Ale | Dry | 11.5 g | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------------------|--------|---------|--------|
| Water Agent | chlorek wapnia | 10 g | Boil | 60 min |
| Fining | whirflock | 0.5 g | Boil | 15 min |
| Flavor | suszona słodka pomarańcza | 80 g | Boil | 15 min |