

Pomarańczowy Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **47**
- SRM **6.4**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **52.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **40.5 liter(s)**

Steps

- Temp **72 C**, Time **90 min**
- Temp **80 C**, Time **20 min**

Mash step by step

- Heat up **31.5 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **90 min** at **72C**
- Keep mash **20 min** at **80C**
- Sparge using **30.4 liter(s)** of **76C** water or to achieve **52.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (38.1%) | 80 % | 5 |
| Grain | Pszeniczny | 2 kg (19%) | 85 % | 4 |
| Grain | Viking Pilsner malt | 1.5 kg (14.3%) | 82 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (4.8%) | 60 % | 3 |
| Grain | Słód owsiany Fawcett | 0.5 kg (4.8%) | 61 % | 5 |
| Grain | Weyermann - Carapils | 0.5 kg (4.8%) | 78 % | 4 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.5 kg (14.3%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Hallertau Blanc | 50 g | 30 min | 9 % |
| Boil | Zula | 30 g | 30 min | 8.3 % |
| Boil | Mandarina Bavaria | 30 g | 15 min | 10 % |
| Boil | Amora preta | 30 g | 15 min | 11.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---|-----|-------|--------|-----------|
| Lallemand - LalBrew American East Coast - New England | Ale | Slant | 300 ml | Lallemand |
|---|-----|-------|--------|-----------|