

## #54 Orange Belgian IPA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **31**
- SRM **3.6**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **2 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **10.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 3 kg (83.3%)   | 80 %  | 4   |
| Grain | Pszeniczny                 | 0.5 kg (13.9%) | 85 %  | 4   |
| Grain | Caramel/Crystal Malt - 20L | 0.1 kg (2.8%)  | 75 %  | 39  |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Amarillo | 50 g   | 15 min   | 9.5 %      |
| Aroma (end of boil) | Amarillo | 50 g   | 0 min    | 9.5 %      |
| Dry Hop             | Amarillo | 100 g  | 4 day(s) | 9.5 %      |

### Yeasts

| Name                    | Type | Form   | Amount | Laboratory       |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Liquid | 30 ml  | Fermentum Mobile |

### Extras

| Type   | Name                             | Amount | Use for   | Time     |
|--------|----------------------------------|--------|-----------|----------|
| Flavor | skórka z sycylijskich pomarańczy | 250 g  | Secondary | 4 day(s) |