

Bloody Poland - Bloody Orange IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **47**
- SRM **5.8**
- Style **American IPA**

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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.4 kg (56.7%)	80 %	5
Grain	Pilzneński	1.8 kg (30%)	81 %	4
Grain	Strzegom Monachijski typ I	0.6 kg (10%)	79 %	16
Grain	Strzegom Karmel 30	0.2 kg (3.3%)	75 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	23 g	60 min	13 %
Boil	Cascade	30 g	10 min	6 %
Boil	Citra	25 g	10 min	12 %
Dry Hop	Chinook	100 g	2 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	1000 ml	---

Extras

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

Type	Name	Amount	Use for	Time
Flavor	Skórka pomarańczy	15 g	Boil	10 min
Flavor	Pulpa pomarańczowa	1000 g	Secondary	7 day(s)
Other	Witamina C	4 g	Bottling	---