

# Hazy Dry Orange APA "Kac Killer"

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **20**
- SRM **2.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **32.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (37%)	80 %	5
Grain	Pszeniczny	1 kg (18.5%)	85 %	4
Grain	Weyermann - Carapils	1 kg (18.5%)	78 %	4
Grain	Płatki owsiane	0.4 kg (7.4%)	85 %	3
Sugar	sok pomarańczowy	1 kg (18.5%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Whirlpool	Citra	40 g	15 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Flavor	skórka pomarańczy	40 g	Boil	15 min
Flavor	sól himalajska	15 g	Boil	15 min

## Notes

- \* Do brzezki dolać 8-10l soku pomarańczowego (schłodzonego) - i tyle litrów wody odjąć z fazy gotowania (uwzględnione w przepisie jako cukier)
- \* Refermentacja sokiem pomarańczowym
- \* inspiracja: Kormoran Radler Gorzka Pomarańcza  
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