

# Orange Ale

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **16**
- SRM **4.5**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **64 C**, Time **75 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 4 kg (85.1%)   | 80 %  | 5   |
| Grain | Rice, Flaked               | 0.6 kg (12.8%) | 70 %  | 2   |
| Grain | Caramel/Crystal Malt - 40L | 0.1 kg (2.1%)  | 74 %  | 130 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 20 g   | 60 min | 7.6 %      |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 200 ml | Fermentum Mobile |