

# Orange American Pale Ale II

- Gravity **11.9 BLG**
- ABV ---
- IBU **47**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	2.4 kg (92.3%)	80 %	6
Grain	Weyermann - Carapils	0.2 kg (7.7%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA Cascade	50 g	15 min	8.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05 - III pokolenie	Ale	Slant	70 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	10 min
Flavor	Skórka pomarańczy	40 g	Boil	10 min