

Orange ipa

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **12**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (47.6%) | 70 % | 4 |
| Adjunct | Płatki pszeniczne | 0.5 kg (7.9%) | 70 % | 3 |
| Adjunct | Płatki jęczmienne | 1 kg (15.9%) | 70 % | 3 |
| Adjunct | Płatki owsiane | 0.8 kg (12.7%) | 70 % | 3 |
| Grain | Pszeniczny | 1 kg (15.9%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Citra | 12 g | 40 min | 12 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------|--------|---------|----------|
| Flavor | skórka z pomarańczy | 50 g | Primary | 3 day(s) |