

# ORANGE TEAPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **40**
- SRM **8.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **28.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale    | 4.5 kg (73.8%) | 79 %  | 6   |
| Grain | Strzegom Pilzniejszy | 1.5 kg (24.6%) | 80 %  | 4   |
| Grain | Strzegom Karmel 600  | 0.1 kg (1.6%)  | 68 %  | 601 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 30 g   | 60 min | 13.5 %     |

## Extras

| Type  | Name              | Amount | Use for   | Time     |
|-------|-------------------|--------|-----------|----------|
| Spice | herbata Earl Grey | 100 g  | Secondary | 1 day(s) |
| Spice | skórka pomarańczy | 100 g  | Boil      | 1 min    |