

Pomarańcza

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **4.7**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

Steps

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

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.9 kg (65.5%)	80 %	5
Grain	Strzegom Monachijski typ I	0.4 kg (13.8%)	79 %	16
Grain	Pszeniczny	0.4 kg (13.8%)	85 %	4
Grain	Płatki owsiane	0.2 kg (6.9%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	8 g	60 min	12.5 %
Boil	Lublin (Lubelski)	10 g	15 min	5 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	1 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	7 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	10 g	Boil	15 min