

# Pomarańczlpa

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **10**
- SRM **3.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.7 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **13.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.93 kg (66.1%)	80 %	4
Grain	Płatki owsiane	0.5 kg (11.3%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (11.3%)	85 %	3
Grain	Corn, Flaked	0.5 kg (11.3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	7.56 g	60 min	12 %
Aroma (end of boil)	Citra	91.9 g	0 min	12 %
Aroma (end of boil)	Lemon drop	30.28 g	0 min	4.6 %
Dry Hop	Citra	61.62 g	14 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	43.25 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
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Flavor	kandyzowana skórka pomarańczy	4 g	Secondary	14 day(s)
Flavor	syrop pomarańczowy	4 g	Primary	7 day(s)