

Pomarańczowe

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **6.7**
- Style **American Brown Ale**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (90.9%) | 80 % | 7 |
| Grain | Cookie | 0.5 kg (9.1%) | --- % | 70 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Warrior | 5 g | 45 min | 13.5 % |
| Boil | Idaho Gem | 5 g | 45 min | 14.3 % |
| Boil | Izabella | 8 g | 45 min | 6.4 % |
| Dry Hop | X | 1 g | 7 day(s) | 12 % |
| Boil | Sabro | 10 g | 15 min | 15.8 % |
| Boil | Pomarańcza | 30 g | 10 min | 1 % |
| Dry Hop | Amarillo | 50 g | 7 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |