

## #70 Orange Belgian Ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **52**
- SRM **3.8**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (68.2%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (22.7%)	81 %	6
Grain	Płatki owsiane	0.4 kg (9.1%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	60 min	9.5 %
Boil	Amarillo	50 g	10 min	9.5 %
Dry Hop	Amarillo	70 g	5 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	35 ml	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Świeżo wyciśnięty sok pomarańczowy	200 g	Boil	10 min

Flavor	Skórka z pomarańczy	200 g	Secondary	7 day(s)
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