

Bloody Orange IPA 14 TB

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **47**
- SRM **4.9**
- Style **American 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 **18 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.4 kg (65.4%) | 80 % | 5 |
| Grain | Monachijski | 0.6 kg (11.5%) | 80 % | 16 |
| Grain | Karmelowy 50 | 0.2 kg (3.8%) | 75 % | 50 |
| Adjunct | Purre Orange | 1 kg (19.2%) | 22 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Chinook | 20 g | 60 min | 13 % |
| Boil | Cascade | 30 g | 10 min | 6 % |
| Boil | Citra | 25 g | 10 min | 12 % |
| Dry Hop | Chinook | 50 g | 3 day(s) | 13 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Flavor | skórki pomarańczy | 15 g | Boil | 10 min |