

# Orange ale

---

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **3**
- SRM **6.2**
- Style **American Amber Ale**

## 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name           | Amount       | Yield | EBC |
|-------|----------------|--------------|-------|-----|
| Grain | Bestmalz Red X | 1 kg (16.7%) | 79 %  | 30  |
| Grain | Pilzneński     | 5 kg (83.3%) | 81 %  | 4   |

## Hops

| Use for   | Name | Amount | Time     | Alpha acid |
|-----------|------|--------|----------|------------|
| Whirlpool | Zula | 20 g   | 10 min   | 8.3 %      |
| Dry Hop   | Zula | 40 g   | 3 day(s) | 8.3 %      |
| Dry Hop   | Zula | 40 g   | 3 day(s) | 8.3 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us04 | Ale  | Dry  | 22 g   | ---        |