

# Orange Mint APA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **39**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (62.5%)	80 %	5
Grain	Płatki owsiane	0.2 kg (6.3%)	85 %	3
Grain	Strzegom Pilznieński	1 kg (31.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	5 g	50 min	15.9 %
Aroma (end of boil)	Summit	10 g	10 min	15.9 %
Aroma (end of boil)	Cascade	10 g	10 min	7.1 %
Whirlpool	Summit	10 g	20 min	15.9 %
Whirlpool	Cascade	10 g	20 min	7.1 %
Dry Hop	Summit	25 g	4 day(s)	15.8 %
Dry Hop	Cascade	30 g	4 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	mięta pomarańczowa	15 g	Boil	5 min
Spice	mięta	3 g	Boil	5 min
Spice	zest (pomarańcza, cytryna, grapefruit)	100 g	Secondary	4 day(s)
Water Agent	kwas mlekowy	2 g	Mash	60 min
Water Agent	kwas mlekowy	2.5 g	Mash	---
Water Agent	gips	3 g	Mash	60 min
Water Agent	gips	3 g	Mash	---

## Notes

- kwas mlekowy w ml  
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