

# Orange Saison IPA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **28**
- SRM **5.1**
- Style **Saison**

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

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Durst Malz	2 kg (44.4%)	79 %	7
Grain	Strzegom Pilzneński	2 kg (44.4%)	80 %	4
Grain	Karamalz 30 Durst Malz	0.5 kg (11.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Aroma (end of boil)	Barbe Rouge	20 g	15 min	6.6 %
Dry Hop	Barbe Rouge	15 g	2 day(s)	6.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Bitter Orange Peel	10 g	Boil	15 min
Flavor	Sweet Orange Peel	10 g	Boil	15 min
Flavor	Bitter Orange Peel	10 g	Secondary	4 day(s)
Flavor	Sweet Orange Peel	10 g	Secondary	4 day(s)