

Pomarańczlpa

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **10**
- SRM **3.2**
- Style **American IPA**

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 **13.3 liter(s)**
- Total mash volume **17.7 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **13.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|-----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 2.93 kg (66.1%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (11.3%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (11.3%) | 85 % | 3 |
| Grain | Corn, Flaked | 0.5 kg (11.3%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|---------|-----------|------------|
| Boil | Citra | 7.56 g | 60 min | 12 % |
| Aroma (end of boil) | Citra | 91.9 g | 0 min | 12 % |
| Aroma (end of boil) | Lemon drop | 30.28 g | 0 min | 4.6 % |
| Dry Hop | Citra | 61.62 g | 14 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|----------|------------|
| WLP001 - California Ale Yeast | Ale | Liquid | 43.25 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------------------------|-----|-----------|-----------|
| Flavor | kandyzowana skórka pomarańczy | 4 g | Secondary | 14 day(s) |
| Flavor | syrop pomarańczowy | 4 g | Primary | 7 day(s) |