

Pomarańczowe Pale Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- SRM **5.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (76.9%)	85 %	7
Grain	Weyermann-Carahell	0.5 kg (7.7%)	77 %	26
Grain	Strzegom Wiedeński	1 kg (15.4%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	15 g	60 min	15.1 %
Boil	Mandarina Bavaria	10 g	30 min	10 %
Boil	Mandarina Bavaria	20 g	15 min	10 %
Aroma (end of boil)	Mandarina Bavaria	20 g	1 min	10 %
Dry Hop	Waimea	35 g	4 day(s)	15.1 %
Dry Hop	Mandarina Bavaria	50 g	4 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	11.5 g	fermentis

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia	10 g	Boil	60 min
Fining	whirflock	0.5 g	Boil	15 min
Flavor	suszona słodka pomarańcza	80 g	Boil	15 min