

# ORANGE FES

- Gravity **16.8 BLG**
- ABV ---
- IBU **31**
- SRM **37.9**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **34.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (69.8%)	80 %	5
Grain	Strzegom Karmel 150	0.5 kg (5.8%)	75 %	150
Grain	Płatki pszeniczne	0.5 kg (5.8%)	65 %	3
Grain	Płatki owsiane	0.5 kg (5.8%)	65 %	3
Grain	Strzegom Czekoladowy jasny	0.3 kg (3.5%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.25 kg (2.9%)	68 %	1200
Grain	Jęczmień palony	0.3 kg (3.5%)	55 %	985
Grain	Weyermann - Carafa II	0.25 kg (2.9%)	60 %	837

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	50 g	60 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka pomarańczowa	50 g	Boil	20 min
Flavor	Skórka gorzkiej pomarańczy	50 g	Boil	20 min
Flavor	Skórka z 3 pomarańczy	50 g	Secondary	7 day(s)