Pomarańczowa IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **58**
- SRM **5.6**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg *(91.7%)*	85 %	7
Grain	Słód Caramunich Typ II Weyermann	0.05 kg *(0.9%)*	73 %	120
Grain	Weyermann - Carapils	0.4 kg *(7.3%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Citra	30 g	10 min	12 %
Boil	Citra	30 g	5 min	12 %
Dry Hop	Galaxy	30 g	5 day(s)	15 %