

## #26 Mandaryna powraca

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **45**
- SRM **10.2**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **18.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **20.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy jasny	3.4 kg (100%)	74 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga PL szyszka	10 g	60 min	12.8 %
Boil	Mandarina Bavaria	25 g	30 min	7.8 %
Aroma (end of boil)	Mandarina Bavaria	25 g	10 min	7.8 %
Dry Hop	Mandarina Bavaria	50 g	5 day(s)	7.8 %
Dry Hop	lunga PL szyszka	10 g	5 day(s)	12.8 %

### Yeasts

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