

# American Wheat - Mandarina Bavaria & Mosaic

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **10**
- SRM **3.3**
- Style **White 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **58 C**, Time **15 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **63.4C**
- Add grains
- Keep mash **15 min** at **58C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (46.5%)	80 %	5
Grain	Pszeniczny	1.5 kg (34.9%)	85 %	4
Grain	Płatki owsiane	0.5 kg (11.6%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.3 kg (7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	20 g	15 min	8.8 %
Dry Hop	Mandarina Bavaria	30 g	1 day(s)	8.8 %

## Yeasts

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