

# Bawarska Blond Mandarina

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **4.2**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **33.5 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (75.2%)	80 %	4
Grain	Zakwaszający	0.15 kg (2.3%)	75 %	5
Grain	Pale ale	1.5 kg (22.6%)	--- %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	23.64 g	60 min	9.8 %
Boil	Mandarina Bavaria	23.64 g	5 min	9.8 %
Dry Hop	Mandarina Bavaria	70.91 g	2 day(s)	9.8 %
Boil	Cascade	14 g	60 min	5 %