

# Mandarin IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **47**
- SRM **8.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **31.8 liter(s)**
- Total mash volume **39.5 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **31.8 liter(s)** of strike water to **68.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Vienna Nature - Castle Malting | 4 kg (51.6%)   | 80 %  | 6   |
| Grain | Wayermann - Caramunich® typ I  | 0.5 kg (6.5%)  | 73 %  | 90  |
| Grain | Weyermann - Acidulated Malt    | 0.25 kg (3.2%) | 80 %  | 4   |
| Grain | Viking Wheat Malt              | 2 kg (25.8%)   | 83 %  | 5   |
| Grain | Viking - Caramel Pale malt     | 0.5 kg (6.5%)  | 75 %  | 20  |
| Grain | Płatki pszeniczne              | 0.25 kg (3.2%) | 60 %  | 3   |
| Grain | Płatki owsiane                 | 0.25 kg (3.2%) | 60 %  | 3   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Mosaic            | 15 g   | 30 min | 11.8 %     |
| Boil                | Hallertau Blanc   | 15 g   | 30 min | 11 %       |
| Boil                | Citra             | 15 g   | 30 min | 12.4 %     |
| Aroma (end of boil) | Mandarina Bavaria | 25 g   | 5 min  | 10 %       |
| Aroma (end of boil) | Hallertau Blanc   | 25 g   | 5 min  | 11 %       |

|                     |                   |      |          |      |
|---------------------|-------------------|------|----------|------|
| Aroma (end of boil) | Elixir            | 25 g | 5 min    | 5 %  |
| Dry Hop             | Citra             | 20 g | 2 day(s) | 12 % |
| Dry Hop             | Elixir            | 20 g | 2 day(s) | 5 %  |
| Dry Hop             | Mandarina Bavaria | 20 g | 2 day(s) | 10 % |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |

### Extras

| Type   | Name              | Amount | Use for | Time   |
|--------|-------------------|--------|---------|--------|
| Flavor | Skórka Pomarańczy | 50 g   | Boil    | 10 min |
| Fining | Mech Irlandzki    | 10 g   | Boil    | 10 min |