

# Mandarin IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.9 kg (73.6%)	80 %	5
Grain	Płatki owsiane	0.4 kg (7.5%)	60 %	3
Grain	Cara-Pils/Dextrine	0.5 kg (9.4%)	72 %	4
Grain	Weyermann pszeniczny jasny	0.5 kg (9.4%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8 %
Boil	Wai-iti	25 g	20 min	4.1 %
Boil	Wai-iti	25 g	5 min	4.1 %
Boil	Wai-iti	25 g	0 min	4.1 %
Dry Hop	Wai-iti	25 g	3 day(s)	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	zest mandarynki z 1kg mandarynek	1000 g	Boil	10 min
Flavor	Sok z 1kg mandarynek	1000 g	Secondary	3 day(s)

## Notes

- <https://www.facebook.com/watch/?v=260095854610151>

Zasyp w temperaturze około 55-56 (w trakcie podgrzewania do pierwszej przerwy)

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

64°C - 40 min  
72°C - 20 min  
78°C - około 10 min.  
*Jan 16, 2023, 7:12 PM*