

# Mandarina Ale

---

- Gravity **11.9 BLG**
- ABV ---
- IBU **65**
- SRM ---

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **12.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	bruntal	1.7 kg (100%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	17 g	60 min	11.2 %
Boil	Mandarina Bavaria	20 g	10 min	7.6 %
Aroma (end of boil)	Mandarina Bavaria	15 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M10 Workhorse	Ale	Dry	6 g	Mangrove Jack's