

# Mandarina Ale

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- Gravity **11.4 BLG**
- ABV ---
- IBU **32**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **19 %/h**
- Boil size **26.2 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 **66 C**, Time **60 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (87.5%)	81 %	4
Grain	Pszeniczny	0.5 kg (12.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	8 g	60 min	19.5 %
Boil	Mandarina Bavaria	15 g	20 min	7.9 %
Boil	Mandarina Bavaria	15 g	10 min	7.9 %
Boil	Mandarina Bavaria	20 g	0 min	7.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Notes

- Wyszło 20 litrów 11 blg  
Nov 27, 2015, 8:32 AM