

# Mandarina Bavaria Ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **48**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **53.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **39.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5.49 kg (56.1%)	81 %	5
Grain	Weyermann - Pale Ale Malt	3.34 kg (34.1%)	85 %	7
Grain	Weyermann - Carahell	0.95 kg (9.8%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	23.86 g	60 min	13.5 %
Boil	Mandarina Bavaria	47.73 g	15 min	10 %
Boil	Mandarina Bavaria	62.05 g	10 min	10 %
Boil	Mandarina Bavaria	57.27 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP013 - London Ale Yeast	Ale	Slant	252 ml	White Labs