

# Mandarina Bavaria Pils

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **41**
- SRM **3**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **18.56 liter(s)**
- Trub loss **15 %**
- Size with trub loss **21.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **18.9 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **19.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzniejszy	3.98 kg (100%)	80 %	3.65

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	60 min	12.7 %
Boil	Mandarina Bavaria	35 g	15 min	9.1 %
Whirlpool	Mandarina Bavaria	65 g	15 min	9.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP830 - German Lager Yeast	Lager	Liquid	105 ml	White Labs
Starter z gęstwy				