

Mandarina saison

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **29**
- SRM **6.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **20 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (45.9%) | 80 % | --- |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.7 kg (45.9%) | 80 % | 30 |
| Sugar | Cukier trzcinowy | 0.3 kg (8.1%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Mandarina Bavaria | 50 g | 15 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 100 ml | Fermentum Mobile |