

Foggy Session NE Mandarina Bavaria

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **3.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.5 kg (55.6%)	82 %	4
Grain	BESTMALZ - Best Wheat Malt	0.5 kg (18.5%)	82 %	4
Grain	Płatki owsiane	0.4 kg (14.8%)	85 %	3
Grain	Rice, Flaked	0.3 kg (11.1%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mandarina Bavaria	40 g	20 min	10 %
Dry Hop	Mandarina Bavaria	60 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
wlp066 - london fog	Ale	Liquid	30 ml	---