

## #39 Mandaryna sama w Norwegii

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **41**
- SRM **10.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20.6 liter(s)**
- Trub loss **7 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **23.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy jasny	4 kg (100%)	74 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria 2018	22 g	60 min	8 %
Boil	Mandarina Bavaria 2018	22 g	30 min	8 %
Aroma (end of boil)	Mandarina Bavaria 2018	22 g	10 min	8 %
Dry Hop	Mandarina Bavaria 2018	84 g	5 day(s)	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	30 ml	FM