

## #51 Mozaikiem Mami Mazer Mandarynę

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **10.6**
- 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	WES ekstrakt słodowy jasny	4.2 kg (100%)	70.5 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Wakatu NZ 2017 granulát	12 g	60 min	7.3 %
Boil	Kohatu NZ 2018 granulát	12 g	30 min	4.9 %
Boil	Mandarina Bavaria DE 2018	20 g	30 min	8 %
Boil	Wakatu NZ 2017 granulát	10 g	30 min	7.3 %
Aroma (end of boil)	Kohatu NZ 2018 granulát	10 g	10 min	4.9 %
Dry Hop	Kohatu NZ 2018 granulát	28 g	5 day(s)	4.9 %
Dry Hop	Mandarina Bavaria DE 2018	55 g	5 day(s)	8 %
Dry Hop	Waimea NZ 2016 szyszka	30 g	5 day(s)	17.1 %
Dry Hop	Wakatu NZ 2017 granulát	28 g	5 day(s)	7.3 %
Dry Hop	Mosaic USA 2018 granulát	50 g	3 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze Ale	Ale	Liquid	30 ml	White Labs