

## #69 Mandaryna na Lofotach

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **31**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **6 %**
- Size with trub loss **11.8 liter(s)**
- Boil time **66 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp Pale Ale	2 kg (100%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski PL 2019 granulát	6 g	60 min	3.7 %
Boil	Mandarina Bavaria DE 2019 granulát	10 g	30 min	7.7 %
Aroma (end of boil)	Mandarina Bavaria DE 2019 granulát	10 g	10 min	7.7 %
Aroma (end of boil)	Lubelski PL 2019 granulát	7 g	10 min	7.7 %
Dry Hop	Mandarina Bavaria DE 2019 granulát	30 g	5 day(s)	7.7 %
Dry Hop	Lubelski PL 2019 granulát	9 g	5 day(s)	3.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	15 ml	FM