

Ale mandarynka

- Gravity **12.3 BLG**
- ABV ---
- IBU **76**
- SRM **6.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **36.6 liter(s)**

Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **25.5 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **23.1 liter(s)** of **76C** water or to achieve **36.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (83.3%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (16.7%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	50 g	60 min	17 %
Boil	Mandarina Bavaria	15 g	15 min	7.9 %
Boil	Mandarina Bavaria	15 g	10 min	7.9 %
Boil	Mandarina Bavaria	15 g	5 min	7.9 %
Boil	Mandarina Bavaria	15 g	1 min	7.9 %
Dry Hop	Mandarina Bavaria	40 g	7 day(s)	7.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis