

Mandarina Bavaria IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **44**
- SRM **8.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (81.6%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.4 kg (8.2%) | 75 % | 150 |
| Grain | Płatki owsiane | 0.5 kg (10.2%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Mandarina Bavaria | 25 g | 60 min | 10 % |
| Boil | Mandarina Bavaria | 25 g | 10 min | 10 % |
| Boil | Mandarina Bavaria | 25 g | 5 min | 10 % |
| Boil | Mandarina Bavaria | 25 g | 0 min | 10 % |

Yeasts

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