

# Mandarina Ipa

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **51**
- SRM **7.1**
- Style **American Amber Ale**

## 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (40%)	80 %	5
Grain	Strzegom Karmel 150	0.25 kg (5%)	75 %	150
Grain	colorado honig	0.25 kg (5%)	80 %	15
Grain	Strzegom Pilzneński	2 kg (40%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (10%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Mandarina Bavaria	15 g	30 min	10 %
Boil	Mandarina Bavaria	15 g	15 min	10 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	15 min

## Notes

- 15 blg wraz z laktozą na fermentację czyli 13,5 blg  
*Sep 30, 2017, 4:47 PM*