

# Gold Mandarin

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **43**
- SRM **2.8**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **35 min**
- Temp **67 C**, Time **35 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **35 min** at **63C**
- Keep mash **35 min** at **67C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **17.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3 kg (90.9%)	80.5 %	2
Grain	Briess - Wheat Malt, White	0.3 kg (9.1%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	30 g	20 min	6.4 %
Boil	Mandarina Bavaria	10 g	15 min	6.4 %
Aroma (end of boil)	Mandarina Bavaria	20 g	40 min	6.4 %
Dry Hop	Mandarina Bavaria	30 g	3 day(s)	6.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	12 g	Danstar