

## Mandarina saison

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **29**
- SRM **6.3**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **20 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (45.9%)	80 %	---
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (45.9%)	80 %	30
Sugar	Cukier trzcinowy	0.3 kg (8.1%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	50 g	15 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	100 ml	Fermentum Mobile