

# Mandaryna IPA

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **17**
- SRM **8.6**
- 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 **75 min**
- Evaporation rate **15 %/h**
- Boil size **27.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (76.9%)	80 %	4
Grain	Pszeniczny	1 kg (15.4%)	85 %	5
Grain	Cara Gold	0.5 kg (7.7%)	75 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandaryna Bavaria	10 g	15 min	10 %
Boil	Mandaryna Bavaria	20 g	10 min	10 %
Boil	Mandaryna Bavaria	20 g	5 min	10 %
Aroma (end of boil)	Mandaryna Bavaria	50 g	0 min	10 %
Dry Hop	Mandaryna Bavaria	50 g	5 day(s)	10 %
Dry Hop	Citra	50 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

## Notes

- Na cichą 1 litr świeżo wyciśniętego soku z pomarańczy oraz zest z 1 jednej pomarańczy

*Aug 11, 2018, 2:51 PM*