

# Mandarynkowa IPA

---

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **70**
- SRM **11.7**
- 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 **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (66.7%)	79 %	6
Grain	Monachijski	2 kg (26.7%)	80 %	16
Grain	Strzegom Karmel 150	0.5 kg (6.7%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	40 g	60 min	9 %
Boil	Mandarina Bavaria	50 g	30 min	7.6 %
Aroma (end of boil)	Mandarina Bavaria	50 g	10 min	7.6 %
Dry Hop	Mandarina Bavaria	100 g	7 day(s)	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale