

# Mandarynkowe Hazy IPA

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **49**
- SRM **3.5**
- 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 **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **70 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **80 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (75%)     | 80 %  | 5   |
| Grain | carabody             | 0.3 kg (7.5%)  | 80 %  | 5   |
| Grain | Słód owsiany Fawcett | 0.2 kg (5%)    | 61 %  | 5   |
| Grain | płatki jęczmienne    | 0.5 kg (12.5%) | 60 %  | 4   |

## Hops

| Use for   | Name              | Amount | Time   | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil      | Magnum            | 10 g   | 60 min | 13.5 %     |
| Boil      | Mandarina Bavaria | 50 g   | 10 min | 10 %       |
| Whirlpool | Mandarina Bavaria | 50 g   | 10 min | 10 %       |