

# 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 %