

MilkShake Mandarina Bavaria White IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **55**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (71.4%) | 80 % | 4 |
| Grain | Pilzneński | 2 kg (28.6%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus Goryczkowy | 20 g | 60 min | 13 % |
| Aroma (end of boil) | Mandarina Bavaria | 100 g | 10 min | 10 % |
| Dry Hop | Mandarina Bavaria | 100 g | 4 day(s) | 10 % |
| Dry Hop | Mandarina Bavaria | 50 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|--------|--------|------------|
| FM10 | Ale | Liquid | 30 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------|--------|---------|--------|
| Other | Płatki ryżowe | 500 g | Boil | 60 min |