

## Session IPA Mandaryn

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **27**
- SRM **6.1**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **25.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy jasny Poldingroup	2.6 kg (74.3%)	80 %	14
Liquid Extract	WES ekstrakt słodowy pszeniczny	0.5 kg (14.3%)	80 %	45
Sugar	cukier	0.4 kg (11.4%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	7.6 %
Boil	Mandarina Bavaria	20 g	20 min	9.1 %
Aroma (end of boil)	Mandarina Bavaria	40 g	2 min	9.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	świeża skórka mandarynki	50 g	Boil	12 min