

## #8 Mandarina Bavaria Single Hop IPA

- Gravity **11.4 BLG**
- ABV ---
- IBU **55**
- SRM **5.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (100%)	84 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	30 g	60 min	10 %
Boil	Mandarina Bavaria	30 g	15 min	10 %
Boil	Mandarina Bavaria	50 g	5 min	10 %
Dry Hop	Mandarina Bavaria	40 g	7 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min