

AIPA Mandarina Bavaria

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **63**
- SRM **15.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **1 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **1 %/h**
- Boil size **27.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 5.6 kg (100%) | 78 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Chinook | 50 g | 35 min | 7.5 % |
| Boil | Marynka | 60 g | 35 min | 7.5 % |
| Boil | Mandarina Bavaria | 15 g | 15 min | 9.4 % |
| Aroma (end of boil) | Mandarina Bavaria | 25 g | 1 min | 9.4 % |
| Dry Hop | Mandarina Bavaria | 50 g | 7 day(s) | 9.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 200 ml | Fermentis |