

# Dont speak mandarin

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **39**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Pszeniczny	0.3 kg (5%)	85 %	4
Grain	Monachijski	0.7 kg (11.7%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	13.5 %
Boil	Mandarina Bavaria	20 g	15 min	10 %
Aroma (end of boil)	Mandarina Bavaria	30 g	5 min	10 %
Whirlpool	Citra	40 g	0 min	12 %
Whirlpool	Mandarina Bavaria	50 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis