

# mandarina bawaria pils

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **54**
- SRM **5**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.8 kg (25.6%)	80 %	4
Grain	Caraamber	0.13 kg (4.2%)	75 %	80
Grain	Pszeniczny	0.2 kg (6.4%)	85 %	4
Grain	Viking Pale Ale malt	2 kg (63.9%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	20 g	60 min	8.9 %
Boil	Mandarina Bavaria	20 g	20 min	8.9 %
Boil	Mandarina Bavaria	20 g	5 min	8.9 %
Dry Hop	man	40 g	7 day(s)	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
lager	Lager	Dry	12 g	---