

Mandarina Wheat IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **45**
- SRM **4.6**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (49.6%)	80 %	5
Grain	Pszeniczny	2.85 kg (47.1%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.3%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	40 g	60 min	10 %
Boil	Mandarina Bavaria	20 g	15 min	10 %
Aroma (end of boil)	Mandarina Bavaria	70 g	0 min	10 %
Dry Hop	Mandarina Bavaria	70 g	3 day(s)	10 %