

# Mandaryna Bavaria Amber

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **4.6**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.7 liter(s)**
- Total mash volume **31.7 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **74 C**, Time **20 min**
- Temp **79 C**, Time **15 min**

## Mash step by step

- Heat up **24.7 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **20 min** at **74C**
- Keep mash **15 min** at **79C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (99.3%)	80 %	5
Grain	Strzegom Karmel 150	0.05 kg (0.7%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	25 g	60 min	10.5 %
Boil	Mandarina Bavaria	30 g	10 min	10 %
Whirlpool	Mandarina Bavaria	20 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis