

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