

# alapils mandarina bavaria

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **3.6**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **21.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **77C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mandarina Bavaria	60 g	15 min	8.6 %
Dry Hop	Mandarina Bavaria	90 g	2 day(s)	8.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Iutra	Ale	Slant	50 ml	omega labs