

# IPA Mandaryna

- Gravity **15.2 BLG**
- ABV ---
- IBU **115**
- SRM **10.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (65.8%)	79 %	6
Grain	Strzegom Pilzneński	0.6 kg (7.9%)	80 %	4
Grain	Karmelowy Czerwony	0.5 kg (6.6%)	75 %	59
Grain	Bestmalz Red X	1 kg (13.2%)	79 %	30
Grain	Chit Malt	0.5 kg (6.6%)	50 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	55 min	15.5 %
Boil	Sorachi Ace	30 g	30 min	10 %
Boil	Mandarina Bavaria	30 g	30 min	10 %
Boil	Sorachi Ace	20 g	20 min	10 %
Boil	Mandarina Bavaria	20 g	20 min	10 %
Aroma (end of boil)	Sorachi Ace	20 g	10 min	10 %
Aroma (end of boil)	Mandarina Bavaria	20 g	10 min	10 %
Aroma (end of boil)	Mandarina Bavaria	20 g	5 min	10 %
Aroma (end of boil)	Sorachi Ace	20 g	5 min	10 %
Dry Hop	Sorachi Ace	60 g	4 day(s)	10 %
Dry Hop	Mandarina Bavaria	60 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---