

Mandarin Ale

- Gravity **10 BLG**
- ABV **4 %**
- IBU **37**
- SRM **5**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (58.1%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 1.5 kg (34.9%) | 79 % | 6 |
| Grain | Caramel/Crystal Malt - 30L | 0.3 kg (7%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|-----------|------------|
| Boil | Magnum | 10 g | 60 min | 13.5 % |
| Aroma (end of boil) | Mandarina Bavaria | 25 g | 15 min | 10 % |
| Aroma (end of boil) | Mandarina Bavaria | 25 g | 5 min | 10 % |
| Dry Hop | Mandarina Bavaria | 50 g | 14 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|------------|
| Mauribrew Ale Y514 | Ale | Dry | 12.5 g | Mauribrew |