

# Mandarin Ale

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- 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