

Mandarina Wheat IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **45**
- SRM **4.6**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (49.6%) | 80 % | 5 |
| Grain | Pszeniczny | 2.85 kg (47.1%) | 85 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (3.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Mandarina Bavaria | 40 g | 60 min | 10 % |
| Boil | Mandarina Bavaria | 20 g | 15 min | 10 % |
| Aroma (end of boil) | Mandarina Bavaria | 70 g | 0 min | 10 % |
| Dry Hop | Mandarina Bavaria | 70 g | 3 day(s) | 10 % |