

Mandaryna IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **17**
- SRM **8.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (76.9%) | 80 % | 4 |
| Grain | Pszeniczny | 1 kg (15.4%) | 85 % | 5 |
| Grain | Cara Gold | 0.5 kg (7.7%) | 75 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Mandaryna Bavaria | 10 g | 15 min | 10 % |
| Boil | Mandaryna Bavaria | 20 g | 10 min | 10 % |
| Boil | Mandaryna Bavaria | 20 g | 5 min | 10 % |
| Aroma (end of boil) | Mandaryna Bavaria | 50 g | 0 min | 10 % |
| Dry Hop | Mandaryna Bavaria | 50 g | 5 day(s) | 10 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |

Notes

- Na cichą 1 litr świeżo wyciśniętego soku z pomarańczy oraz zest z 1 jednej pomarańczy

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