

# Mandarynka 36 L

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **47**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **45.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **33.3 liter(s)** of **76C** water or to achieve **45.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (98.4%)	79 %	6
Grain	Strzegom Karmel 150	0.1 kg (1.6%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	50 g	60 min	10 %
Boil	Mandarina Bavaria	50 g	10 min	10 %
Boil	Mandarina Bavaria	50 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	1 g	Boil	10 min