

# MilkShake Mandarina Bavaria White IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **55**
- SRM **4.3**
- Style **American 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	4
Grain	Pilzneński	2 kg (28.6%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus Goryczkowy	20 g	60 min	13 %
Aroma (end of boil)	Mandarina Bavaria	100 g	10 min	10 %
Dry Hop	Mandarina Bavaria	100 g	4 day(s)	10 %
Dry Hop	Mandarina Bavaria	50 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM10	Ale	Liquid	30 ml	---

## Extras

Type	Name	Amount	Use for	Time
Other	Płatki ryżowe	500 g	Boil	60 min