

# Mandarin IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **47**
- SRM **8.6**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **31.8 liter(s)**
- Total mash volume **39.5 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **31.8 liter(s)** of strike water to **68.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Vienna Nature - Castle Malting	4 kg (51.6%)	80 %	6
Grain	Wayermann - Caramunich® typ I	0.5 kg (6.5%)	73 %	90
Grain	Weyermann - Acidulated Malt	0.25 kg (3.2%)	80 %	4
Grain	Viking Wheat Malt	2 kg (25.8%)	83 %	5
Grain	Viking - Caramel Pale malt	0.5 kg (6.5%)	75 %	20
Grain	Płatki pszeniczne	0.25 kg (3.2%)	60 %	3
Grain	Płatki owsiane	0.25 kg (3.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	30 min	11.8 %
Boil	Hallertau Blanc	15 g	30 min	11 %
Boil	Citra	15 g	30 min	12.4 %
Aroma (end of boil)	Mandarina Bavaria	25 g	5 min	10 %
Aroma (end of boil)	Hallertau Blanc	25 g	5 min	11 %

Aroma (end of boil)	Elixir	25 g	5 min	5 %
Dry Hop	Citra	20 g	2 day(s)	12 %
Dry Hop	Elixir	20 g	2 day(s)	5 %
Dry Hop	Mandarina Bavaria	20 g	2 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka Pomarańczy	50 g	Boil	10 min
Fining	Mech Irlandzki	10 g	Boil	10 min