

# Mandarina AIPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **39**
- SRM **11.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (90.2%)	80 %	5
Grain	Viking melanoidynowy	0.5 kg (7.5%)	75 %	70
Grain	Strzegom Karmel 600	0.15 kg (2.3%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	12.4 %
Boil	Mandarina Bavaria	25 g	20 min	7.7 %
Boil	Mandarina Bavaria	25 g	10 min	7.7 %
Aroma (end of boil)	Mandarina Bavaria	25 g	0 min	7.7 %
Dry Hop	Mandarina Bavaria	25 g	5 day(s)	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---