

Mandarina Ale

- Gravity **11.4 BLG**
- ABV ---
- IBU **32**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **19 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (87.5%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (12.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Apollo | 8 g | 60 min | 19.5 % |
| Boil | Mandarina Bavaria | 15 g | 20 min | 7.9 % |
| Boil | Mandarina Bavaria | 15 g | 10 min | 7.9 % |
| Boil | Mandarina Bavaria | 20 g | 0 min | 7.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Notes

- Wyszło 20 litrów 11 blg
Nov 27, 2015, 8:32 AM