

mandarina bawaria pils

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **54**
- SRM **5**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 0.8 kg (25.6%) | 80 % | 4 |
| Grain | Caraamber | 0.13 kg (4.2%) | 75 % | 80 |
| Grain | Pszeniczny | 0.2 kg (6.4%) | 85 % | 4 |
| Grain | Viking Pale Ale malt | 2 kg (63.9%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Mandarina Bavaria | 20 g | 60 min | 8.9 % |
| Boil | Mandarina Bavaria | 20 g | 20 min | 8.9 % |
| Boil | Mandarina Bavaria | 20 g | 5 min | 8.9 % |
| Dry Hop | man | 40 g | 7 day(s) | 8.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| lager | Lager | Dry | 12 g | --- |