

## Session mandarina IPA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **45**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **50 min**
- Evaporation rate **15 %/h**
- Boil size **29.7 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **64 C**, Time **10 min**
- Temp **72 C**, Time **40 min**
- Temp **80 C**, Time **1 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **10 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **80C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt  | 3 kg (50%)     | 82 %  | 4   |
| Grain | Viking Pale Ale malt | 2.5 kg (41.7%) | 80 %  | 5   |
| Grain | Pszeniczny           | 0.5 kg (8.3%)  | 85 %  | 4   |

### Hops

| Use for | Name                  | Amount | Time     | Alpha acid |
|---------|-----------------------|--------|----------|------------|
| Boil    | Lunga                 | 20 g   | 40 min   | 12.5 %     |
| Boil    | Saaz (Czech Republic) | 40 g   | 20 min   | 3 %        |
| Boil    | Mandarina Bavaria     | 40 g   | 20 min   | 6.9 %      |
| Dry Hop | Saaz (Czech Republic) | 100 g  | 3 day(s) | 3 %        |
| Dry Hop | Mandarina Bavaria     | 100 g  | 3 day(s) | 10 %       |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |