

Mandarina

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	11 %
Dry Hop	Mandarina Bavaria	30 g	---	10 %
Whirlpool	Mandarina Bavaria	20 g	---	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis