

#53 Mango Hazy IPA

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **53**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **3.95 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **7.59 %/h**
- Boil size **24.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **68 C**, Time **80 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.5 kg (30.9%) | 80 % | 5 |
| Grain | Pilznieński | 2.5 kg (51.5%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (10.3%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.25 kg (5.2%) | 60 % | 3 |
| Grain | Płatki ryżowe | 0.1 kg (2.1%) | 86 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Chinook | 25 g | 60 min | 13 % |
| Boil | Amarillo | 25 g | 20 min | 8.4 % |
| Aroma (end of boil) | Mosaic | 25 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|-------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Slant | 125 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------------|--------|-----------|----------|
| Flavor | QF Pulpa z mango alphonso | 900 g | Secondary | 7 day(s) |
| Flavor | Laktoza | 125 g | Boil | 10 min |