

# CZERWONA MANGO APA

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **84**
- SRM **19.7**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **55 C**, Time **0 min**
- Temp **64 C**, Time **10 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **10 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (57.1%)	80 %	5
Grain	Weyermann - Carared	0.5 kg (9.5%)	75 %	45
Grain	Płatki owsiane	0.5 kg (9.5%)	85 %	3
Grain	Monachijski	0.5 kg (9.5%)	80 %	16
Grain	Strzegom Karmel 30	0.5 kg (9.5%)	75 %	30
Grain	Jęczmień palony	0.25 kg (4.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Columbus/Tomahawk/Zeus	25 g	0 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Dry Hop	Cascade	20 g	5 day(s)	6 %
Dry Hop	Centennial	20 g	5 day(s)	10.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
us-05	Ale	Dry	5 g	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	Pulpa Mango Alphonso	500 g	Primary	5 day(s)