

# Hejzi Mango IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **12**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **30 %**
- Size with trub loss **14 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **93 %**
- 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 **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (46%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (11.5%)	83 %	5
Grain	Płatki owsiane	0.5 kg (11.5%)	85 %	3
Adjunct	Pulpa Mango	1.35 kg (31%)	20 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	15 min	16.2 %
Whirlpool	Galaxy	10 g	0 min	16.2 %
Whirlpool	Mosaic	10 g	0 min	12 %
Dry Hop	Galaxy	30 g	5 day(s)	16.2 %
Dry Hop	Mosaic	15 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11.5 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Flavor	Mango	1350 g	Secondary	10 day(s)