

Hey Mango IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **45**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (45.5%)	80 %	4
Grain	Viking Pale Ale malt	2 kg (45.5%)	80 %	5
Grain	Płatki owsiane	0.4 kg (9.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.1 %
Boil	Cascade	15 g	30 min	5.8 %
Boil	Amarillo	15 g	10 min	7.3 %
Aroma (end of boil)	Citra	15 g	0 min	12 %
Dry Hop	Citra	20 g	0 day(s)	12 %
Dry Hop	lunga	15 g	0 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa mango	800 g	Secondary	7 day(s)

Notes

- Zacieranie jednotemperaturowe - 65 st C, 60 min
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