

# Imperial SourMango AIPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **49**
- SRM **8.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	3 kg (40.5%)	79 %	22
Grain	Strzegom Pale Ale	3.5 kg (47.3%)	79 %	6
Grain	Płatki owsiane	0.6 kg (8.1%)	85 %	3
Sugar	Brown Sugar, Light	0.3 kg (4.1%)	100 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	60 min	8.8 %
Aroma (end of boil)	Amarillo	25 g	5 min	8.8 %
Aroma (end of boil)	Jarrylo	30 g	5 min	15 %
Aroma (end of boil)	Azacca	40 g	5 min	14 %
Aroma (end of boil)	Zythos	40 g	5 min	15.7 %
Whirlpool	Jarrylo	10 g	30 min	15 %
Whirlpool	Azacca	10 g	30 min	14 %
Dry Hop	Amarillo	20 g	4 day(s)	8.8 %
Dry Hop	Azacca	50 g	4 day(s)	14 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Other	pulpa z mango	3100 g	Secondary	4 day(s)

## Notes

- Zacieranie 66st. 70min  
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