

Mango APA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **34**
- SRM **3.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **8 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **8 min** at **78C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 1 kg (16.9%) | 80 % | 7 |
| Grain | Briess - Pilsen Malt | 4 kg (67.8%) | 80.5 % | 2 |
| Grain | Pszeniczny | 0.5 kg (8.5%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (6.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Simcoe | 10 g | 60 min | 12.9 % |
| Boil | Mosaic | 20 g | 15 min | 12.3 % |
| Boil | Citra | 20 g | 15 min | 12.9 % |
| Dry Hop | Mosaic | 20 g | 5 day(s) | 12.3 % |
| Dry Hop | Citra | 20 g | 5 day(s) | 12.9 % |
| Dry Hop | Simcoe | 30 g | 5 day(s) | 12.9 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|---------------|----------------|-------------|
| Flavor | Mango | 300 g | Primary | 10 day(s) |
| Flavor | Mango | 600 g | Secondary | 10 day(s) |