

Mango ipa pół słodkie

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **42**
- SRM **5.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **72 C**, Time **30 min**
- Temp **79 C**, Time **1 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **79C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3.5 kg (49.3%) | 82 % | 4 |
| Grain | Strzegom Wiedeński | 2 kg (28.2%) | 79 % | 10 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (7%) | 80 % | 6 |
| Grain | Caramel/Crystal Malt - 10L | 0.7 kg (9.9%) | 75 % | 10 |
| Grain | Karmelowy Jasny 30EBC | 0.4 kg (5.6%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 4 % |
| Boil | Sybilla | 50 g | 60 min | 3.5 % |
| Boil | Cascade PL | 40 g | 60 min | 5.2 % |
| Whirlpool | Ella (AUS) | 25 g | 0 min | 14.6 % |
| Whirlpool | Motueka | 25 g | 0 min | 7 % |
| Whirlpool | Lemon drop | 25 g | 0 min | 4.6 % |
| Dry Hop | Motueka | 25 g | 7 day(s) | 7 % |

| | | | | |
|---------|--------|------|----------|-------|
| Dry Hop | Summer | 25 g | 7 day(s) | 6.4 % |
|---------|--------|------|----------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|-----------|----------|
| Flavor | puree z mango | 900 g | Secondary | 7 day(s) |
| Flavor | aromat morela | 25 g | Bottling | 7 min |
| Flavor | aromat chmielowy citrusowy | 3 g | Bottling | 7 min |
| Flavor | suszone skórki cytryny | 50 g | Boil | 20 min |
| Flavor | suszone skórki pomarańczy | 50 g | Boil | 20 min |