

Mangooo - Roiboos APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.5 kg (30%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1.5 kg (30%) | 79 % | 10 |
| Grain | Wheat, Flaked | 2 kg (40%) | 77 % | 4 |

Płatki pszeniczne, najpierw skleikować
<http://blog.homebrewing.pl/kleikowanie-czyli-nie-taki-diabel-straszny/>

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | lunga PL | 15 g | 60 min | 9.5 % |
| Boil | Cascade PL | 10 g | 10 min | 5.5 % |
| Boil | Cascade PL | 20 g | 5 min | 5.5 % |
| Aroma (end of boil) | Cascade PL | 20 g | 1 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
| Do z mangoooo ;) | | | | |
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |
| Do z roiboos ;) | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|---|--|--------|-----------|----------|
| Fining | Wirfloc | 0.5 g | Boil | 5 min |
| Pół tabletki a nie pół grama ;))) | | | | |
| Spice | Rooibos mieszanka Słońce Afryki + Pretty Woman | 35 g | Secondary | 2 day(s) |
| - Mieszanka, po około 17g każdej :) - Przed dodaniem wygrzać w piecu 100°C - 10 minut celem dezynfekcji. - Dać na 2 - max 3 dni do wiadra (nie dłużej, uwaga na taniny!). - Do wersji na S-04. - Do fermentora we wcześniej wygotowanym dla dezynfekcji hop spiderze. | | | | |
| Flavor | Pulpa mango | 900 g | Secondary | 7 day(s) |
| Alfonso, 2 puszki po 450g, pasteryzowane :) Do wersji na US-05. | | | | |

Notes

- Warka będzie podzielona na 2 - jedna z mango fermentowana US-05, druga z rooibos fermentowana S-04 :)
Feb 21, 2020, 11:44 AM