

mangoSour IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **18**
- SRM **5.1**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **28.1 liter(s)**
- Total mash volume **35.7 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **28.1 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Słód owsiany Fawcett | 1 kg (13.2%) | 61 % | 5 |
| Grain | Płatki pszeniczne | 0.5 kg (6.6%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.7 kg (9.2%) | 60 % | 3 |
| Grain | Viking Pale Ale malt | 5.3 kg (69.7%) | 80 % | 5 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.3%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Amarillo | 30 g | 10 min | 9 % |
| Boil | Sabro | 10 g | 30 min | 13.3 % |
| Dry Hop | Amarillo | 60 g | 7 day(s) | 9 % |
| Whirlpool | Sabro | 50 g | 0 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|---|--------|-----------|----------|
| Flavor | pulpa mango | 1000 g | Secondary | 7 day(s) |
| Flavor | laktoza | 300 g | Boil | 10 min |
| Other | Bakterie kwasu mlekowego Lactobacillus Plantarum | 7 g | Primary | 2 day(s) |