

NE Mango Session IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **39**
- SRM **11.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **70 C**, Time **50 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **70C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (38.9%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (19.5%)	80 %	4
Grain	Karmelowy Czerwony	0.5 kg (9.7%)	75 %	59
Grain	Caramel/Crystal Malt - 120L	0.5 kg (9.7%)	75 %	165
Adjunct	Pszenica niesłodowana	0.5 kg (9.7%)	75 %	3
Sugar	cukier	0.64 kg (12.5%)	99 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	25 g	80 min	3.8 %
Aroma (end of boil)	experimental	20 g	20 min	7 %
Aroma (end of boil)	Mosaic	20 g	15 min	10 %
Boil	Mosaic	10 g	80 min	10 %
Dry Hop	Lomik	25 g	---	3.8 %
Dry Hop	Mosaic	20 g	---	10 %
Dry Hop	experimental	30 g	---	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	5 g	fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa z mango	1700 g	Primary	---