

# WEST coast IPA 35 l mango

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **42**
- SRM **4**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **26.3 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (55.6%)	80 %	5
Grain	Pilzneński	3 kg (33.3%)	81 %	4
Grain	Płatki owsiane	1 kg (11.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	55 min	10 %
Boil	Cascade PL	100 g	10 min	5.2 %
Dry Hop	Cascade PL	50 g	7 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	mango	3000 g	Primary	---