Mango IPA

- Gravity **15.7 BLG**
- ABV **---**
- IBU **75**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg *(83.3%)*	79 %	6
Sugar	trzcinowy	0.8 kg *(16.7%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	8.8 %
Boil	Mosaic	20 g	10 min	12.4 %
Boil	Citra	20 g	10 min	12.4 %
Dry Hop	Citra	10 g	7 day(s)	12.4 %
Dry Hop	Mosaic	10 g	7 day(s)	12.4 %
Dry Hop	Citra	20 g	3 day(s)	12.4 %
Dry Hop	Mosaic	20 g	3 day(s)	12.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	puree mango	850 g	Secondary	7 day(s)
Flavor	suszone mango	80 g	Secondary	7 day(s)