Maupka MIPA TB

- Gravity **16.8 BLG**
- ABV **---**
- IBU **18**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg *(62.2%)*	80 %	5
Grain	Płatki owsiane	0.5 kg *(7.8%)*	80 %	3
Grain	Płatki pszeniczne	0.5 kg *(7.8%)*	80 %	3
Adjunct	laktoza	0.43 kg *(6.7%)*	1 %	1
Adjunct	mango pure	1 kg *(15.6%)*	90 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Goldings UK	60 g	15 min	6.2 %
Aroma (end of boil)	Ekuanot	50 g	0 min	14 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	1000 ml	FM

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
Other	laktoza	0.43 g	Boil	10 min
Flavor	pulpa mango	500 g	Primary	2 day(s)
Flavor	pulpa brzoskwini	500 g	Primary	2 day(s)