New England Mango APA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **3.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **13.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Strzegom	3 kg *(63.2%)*	80 %	6
Grain	Oats, Flaked	0.5 kg *(10.5%)*	80 %	2
Grain	Wheat, Flaked	0.4 kg *(8.4%)*	77 %	4
Liquid Extract	Mango przecier	0.85 kg *(17.9%)*	70 %	0
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Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	12 %
Dry Hop	Centennial	30 g	4 day(s)	10.5 %
Fermentacja ostatnie 4 dni				
Dry Hop	Mosaic	30 g	3 day(s)	12.1 %
Dry Hop	Citra	30 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 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
Water Agent	Chlorek wapnia	10 g	Mash	---
Other	Witamina C	2 g	Bottling	---