Mango IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM **4.4**
- Style **English 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg *(71.4%)*	80 %	5
Grain	Płatki owsiane	0.3 kg *(5.4%)*	60 %	3
Grain	Viking Wheat Malt	1 kg *(17.9%)*	83 %	5
Grain	Płatki pszeniczne	0.3 kg *(5.4%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	30 min	13.2 %
Whirlpool	Simcoe	40 g	10 min	13.2 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %
Dry Hop	Citra	30 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	10 min

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

Flavor	puree mango	850 g	Secondary	3 day(s)