

Tango Mango Pale Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **62**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|-----------|------------|
| Boil | Marynka | 50 g | 45 min | 10 % |
| Boil | Marynka | 50 g | 15 min | 10 % |
| Boil | Tango Mango Tea | 50 g | 5 min | 1 % |
| Dry Hop | Tango Mango Tea | 100 g | 10 day(s) | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 150 ml | --- |