IPA Mango

- Gravity **15.2 BLG**
- ABV **---**
- IBU **45**
- SRM **4.1**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Keep mash **1 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg *(91.7%)*	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg *(8.3%)*	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Wolf	20 g	70 min	13.1 %
Boil	Chinook PL	30 g	15 min	8.5 %
Boil	Cascade PL	30 g	15 min	5.2 %
Dry Hop	Chinook PL	20 g	7 day(s)	8.5 %
Dry Hop	Cascade PL	20 g	7 day(s)	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew US-05	Ale	Slant	100 ml	---

Extras

Type	Name	Amount	Use for	Time

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

Flavor	Laktoza	0.5 g	Boil	5 min
Flavor	Pulpa Mango	1000 g	Secondary	7 day(s)