Mango ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **5**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **23 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg *(80%)*	81 %	4
Grain	Płatki pszeniczne	1 kg *(13.3%)*	85 %	3
Grain	Płatki owsiane	0.5 kg *(6.7%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Equinox	50 g	5 min	13.1 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa mango	4500 g	Primary	14 day(s)