Mangooo - Roiboos APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg *(30%)*	80 %	4
Grain	Strzegom Wiedeński	1.5 kg *(30%)*	79 %	10
Grain	Wheat, Flaked	2 kg *(40%)*	77 %	4
Płatki pszeniczne, najpierw skleikować http://blog.homebrewing.pl/kleikowanie-czyli-nie-taki-diabel-straszny/				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga PL	15 g	60 min	9.5 %
Boil	Cascade PL	10 g	10 min	5.5 %
Boil	Cascade PL	20 g	5 min	5.5 %
Aroma (end of boil)	Cascade PL	20 g	1 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis
Do z mangoooo ;)				
Safale S-04	Ale	Dry	11.5 g	Fermentis
Do z roiboos ;)				

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

Extras

Type	Name	Amount	Use for	Time
Fining	Wirfloc	0.5 g	Boil	5 min
Pół tabletki a nie pół grama ;)))				
Spice	Rooibos mieszanka Słońce Afryki + Pretty Woman	35 g	Secondary	2 day(s)
- Mieszanka, po około 17g każdej :) - Przed dodaniem wygrzać w piecu 100°C - 10 minut celem dezynfekcji. - Dać na 2 - max 3 dni do wiadra (nie dłużej, uwaga na taniny!). - Do wersji na S-04. - Do fermentora we wcześniej wygotowanym dla dezynfekcji hop spiderze.				
Flavor	Pulpa mango	900 g	Secondary	7 day(s)
Alfonso, 2 puszki po 450g, pasteryzowane :) Do wersji na US-05.				

Notes

- Warka będzie podzielona na 2 - jedna z mangooo fermentowana US-05, druga z roiboos fermentowana S-04 :)
  Feb 21, 2020, 11:44 AM

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