

## AIPA z mango

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **10**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **34.2 liter(s)**

### Steps

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

### Mash step by step

- Heat up **28.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt     | 4 kg (70.2%)  | 80 %  | 5   |
| Grain | Słód pszeniczny Bestmalz | 1 kg (17.5%)  | 82 %  | 5   |
| Grain | Carabody Viking malt     | 0.3 kg (5.3%) | 80 %  | 5   |
| Grain | płatki jęczmienne        | 0.4 kg (7%)   | 60 %  | 4   |

### Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Cascade  | 20 g   | 40 min   | 6 %        |
| Whirlpool | Amarillo | 50 g   | 0 min    | 9.5 %      |
| Dry Hop   | Citra    | 50 g   | 3 day(s) | 12 %       |

### Yeasts

| Name                           | Type | Form  | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale  | Slant | 120 ml | ---        |

### Extras

| Type   | Name          | Amount | Use for   | Time     |
|--------|---------------|--------|-----------|----------|
| Flavor | Pulpa z mango | 909 g  | Secondary | 3 day(s) |