mango IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **41**
- SRM **4.6**
- Style **American 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 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **64 C**, Time **50 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg *(89.3%)*	79 %	6
Grain	Oats, Flaked	0.6 kg *(10.7%)*	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	15 g	30 min	14.5 %
Dry Hop	Galaxy	50 g	8 day(s)	14.5 %
Dry Hop	Mosaic	60 g	8 day(s)	12 %
Aroma (end of boil)	Mosaic	30 g	10 min	12 %
Aroma (end of boil)	Mosaic	20 g	5 min	12 %
Aroma (end of boil)	Galaxy	25 g	5 min	14.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
kveik	Ale	Slant	300 ml	---

Extras

Type	Name	Amount	Use for	Time
Other	Jabłka - sztuki	5 g	Boil	15 min
Flavor	mango	460 g	Secondary	8 day(s)

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

Other	wanilia - laski	2 g	Secondary	8 day(s)
Flavor	laktoza	500 g	Boil	0 min