IPA Mango #20

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **81**
- SRM **5.3**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg *(76.9%)*	81 %	6
Grain	Pszeniczny	0.5 kg *(7.7%)*	85 %	4
Grain	Viking Vienna Malt	0.5 kg *(7.7%)*	79 %	7
Adjunct	Płatki pszeniczne	0.5 kg *(7.7%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	13.5 %
Boil	Chinook	30 g	15 min	13 %
Aroma (end of boil)	Chinook	70 g	0 min	13 %
Dry Hop	Chinook	100 g	6 day(s)	13 %
Boil	Mosaic	30 g	15 min	10 %
Aroma (end of boil)	Mosaic	70 g	0 min	10 %
Dry Hop	Mosaic	100 g	6 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	500 ml	Safale

Extras

Type	Name	Amount	Use for	Time
Water Agent	węglan wapnia	10 g	Boil	80 min

Notes

- Hop stand 30 min 76-72 stopnie.
  6-7 dni burzliwej w 17 stopniach . Zakładane zejście ~3 blg . Dekantacja na cichą w temp ~16 stopni i dodanie 2,5 kg mrożonych owoców na 14 dni . Następnie 6-7 dni coldcrash w ~3 stopniach.

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

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