

#21 Mango IIPA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **36**
- SRM **6.1**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.1 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.71 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **19.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (50.7%)	80 %	6
Grain	Strzegom Monachijski typ II	0.5 kg (7.2%)	79 %	22
Grain	Pszeniczny	0.2 kg (2.9%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.2%)	65 %	3
Grain	Weyermann - Carapils	0.2 kg (2.9%)	78 %	4
Grain	Rice, Flaked	0.3 kg (4.3%)	70 %	2
Sugar	pure z mango	1.7 kg (24.6%)	26 %	0

blg 14.5 przed gotowaniem

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	50 min	11 %
Boil	Centennial	30 g	15 min	9 %
Boil	Amarillo	10 g	5 min	9.5 %
Aroma (end of boil)	Centennial	30 g	5 min	9 %
Whirlpool	Centennial	30 g	0 min	9 %

Whirlpool	Chinook	5 g	0 min	13 %
Dry Hop	Summit 2015 szyszka	100 g	7 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	puree mango	1700 g	Primary	7 day(s)
3. Dnia				

Notes

- Więcej mango, mniej owsianych, zacierać niżej, wytrawniej, mniej chmielu ! słabsza goryczka.
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