

## #7 Mango IPA Citra+Mosaic

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **43**
- SRM **4.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **15.4 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 (66.7%)	80 %	5
Grain	Pszeniczny	1 kg (16.7%)	85 %	4
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (8.3%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	20 min	13 %
Whirlpool	Citra	75 g	30 min	1 %
80°C				
Whirlpool	Mosaic	75 g	30 min	1 %
80°C				
Dry Hop	Citra	75 g	3 day(s)	12 %
Dry Hop	Mosaic	75 g	3 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	1000 ml	Wyeast Labs

Starter
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### Extras

Type	Name	Amount	Use for	Time
Other	laktoza	500 g	Boil	10 min
Flavor	pulpa mango	2550 g	Secondary	---