

Hazy IPA Mango

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

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

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|-----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2.8 kg (40.3%) | 80 % | 7 |
| Grain | Pszeniczny | 1 kg (14.4%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.8 kg (11.5%) | 79 % | 16 |
| Grain | Strzegom Karmel 30 | 0.5 kg (7.2%) | 75 % | 30 |
| Grain | Pilzneński | 1 kg (14.4%) | 81 % | 4 |
| Adjunct | Mango | 0.85 kg (12.2%) | 18 % | 4 |