

# Hestfaret Mango DIPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **36**
- SRM **4.3**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **31.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Rice Hulls	0.2 kg (2.7%)	1 %	0
Grain	Rahr - Premium Pilsner Malt	4 kg (54.8%)	80 %	3.2
Grain	Maris Otter Crisp	0.8 kg (11%)	83 %	6
Grain	Briess - Wheat Malt, White	0.8 kg (11%)	85 %	4
Grain	Briess - Carapils Malt	1 kg (13.7%)	74 %	10
Grain	Briess DME - Bavarian Wheat	0.5 kg (6.8%)	95 %	3.3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	60 min	9.5 %
Boil	Mosaic	15 g	60 min	10 %
Boil	Amarillo	10 g	30 min	9.5 %
Boil	Mosaic	10 g	30 min	10 %
Whirlpool	Amarillo	15 g	0 min	9.5 %
Whirlpool	Mosaic	15 g	0 min	10 %
Dry Hop	Amarillo	60 g	4 day(s)	9.5 %
Dry Hop	Mosaic	60 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11 g	LaBrew

## Extras

Type	Name	Amount	Use for	Time
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Spice	Mango Pure	10 g	Secondary	10 day(s)
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