

# IPA z mango

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **5**
- SRM **3.4**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **3 %**
- Size with trub loss **39.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **47.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **29.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **25.9 liter(s)** of **76C** water or to achieve **47.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg (82.4%)	81 %	4
Grain	Płatki owsiane	1 kg (11.8%)	85 %	3
Grain	płatki jęczmienne	0.5 kg (5.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Ekuanot	50 g	3 min	13.2 %
Dry Hop	Mosaic	50 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa mango	4250 g	Secondary	7 day(s)