

# Lekkie Mango PIPA

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **31**
- SRM **3.2**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **7 %**
- Size with trub loss **26.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.7 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (94.3%)	81 %	4
Grain	Płatki owsiane	0.3 kg (5.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Aroma (end of boil)	Oktawia	40 g	5 min	7.1 %
Dry Hop	Oktawia	60 g	3 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z Mango	1600 g	Secondary	7 day(s)