

Mango APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **68 C**, Time **25 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **25 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilznieński | 2.2 kg (36.7%) | 81 % | 4 |
| Grain | Pszeniczny | 1.5 kg (25%) | 85 % | 4 |
| Grain | Słód owsiany Fawcett | 0.3 kg (5%) | 61 % | 5 |
| Grain | Pilznieński | 2 kg (33.3%) | 81 % | 4 |
| Sugar | Cukier z Mango 476g | 0 kg | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil | Citra | 20 g | 60 min | 12 % |
| Dry Hop | Citra | 80 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--|--------|-----------|------|
| Flavor | Pulpa z mango 14g cukru na 100g razem 476g cukru | 3400 g | Secondary | --- |

Notes

- BLG z Mango 14,1
BLG sody 12,7
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