

# Mango Fruit IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **35**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name           | Amount        | Yield | EBC |
|-------|----------------|---------------|-------|-----|
| Grain | Pilzneński     | 4 kg (66.7%)  | 81 %  | 4   |
| Grain | Pszeniczny     | 1 kg (16.7%)  | 85 %  | 4   |
| Grain | Płatki owsiane | 0.5 kg (8.3%) | 85 %  | 3   |
| Grain | Carahell       | 0.5 kg (8.3%) | 77 %  | 26  |

## Hops

| Use for   | Name   | Amount | Time   | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil      | Simcoe | 20 g   | 60 min | 13.2 %     |
| Boil      | Simcoe | 10 g   | 15 min | 13.2 %     |
| Whirlpool | Citra  | 20 g   | 5 min  | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | ---        |

## Extras

| Type   | Name    | Amount | Use for   | Time     |
|--------|---------|--------|-----------|----------|
| Flavor | Laktoza | 250 g  | Boil      | 15 min   |
| Flavor | Mango   | 1200 g | Secondary | 7 day(s) |