

# Mango IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **3.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (65.1%)	80 %	5
Grain	Płatki pszeniczne	0.625 kg (11.6%)	85 %	3
Grain	Płatki owsiane	0.625 kg (11.6%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.625 kg (11.6%)	80 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Boil	Simcoe	25 g	10 min	13.2 %
Whirlpool	Eureka!	30 g	10 min	18 %
Dry Hop	ekuanot	50 g	3 day(s)	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	mango	1000 g	Secondary	3 day(s)