

Mango NEIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **13**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pale ale IREKS | 2 kg (66.7%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 0.5 kg (16.7%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (16.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil | Mosaic | 12 g | 5 min | 10 % |
| Boil | Equanot | 12 g | 5 min | 12.5 % |
| Aroma (end of boil) | El Dorado | 25 g | 1 min | 15 % |
| Dry Hop | El Dorado | 50 g | 7 day(s) | 15 % |
| Dry Hop | Equanot | 50 g | 7 day(s) | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 50 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|-----------|----------|
| Water Agent | Gips | 1.5 g | Mash | --- |
| Water Agent | Chlorek wapnia | 2 g | Mash | --- |
| Flavor | Pulpa z mango | 1000 g | Secondary | 7 day(s) |
| Water Agent | Kwas mlekowy | 10 g | Mash | --- |

Notes

- Fermentacja w 19 st, po ustaniu spadku ekstraktu chłodzenie do 15 st dodanie chmielu na zimno, po 3 dniach dodanie pulpy, po kolejnych 5 dniach schłodzenie do 4 stopni, cold crush (1st) na 2 dni przed rozlewem.
May 28, 2019, 10:00 PM