

# Mango Summer Ale

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **53**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount     | Yield | EBC |
|-------|-------------------|------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (50%) | 79 %  | 6   |
| Grain | Pszeniczny        | 1 kg (25%) | 85 %  | 4   |
| Grain | Płatki owsiane    | 1 kg (25%) | 85 %  | 3   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Aroma (end of boil) | Cascade PL | 50 g   | 15 min   | 5.2 %      |
| Aroma (end of boil) | Citra      | 50 g   | 10 min   | 12 %       |
| Dry Hop             | Cascade PL | 50 g   | 7 day(s) | 5.2 %      |
| Dry Hop             | Citra      | 50 g   | 7 day(s) | 12 %       |

## Yeasts

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

## Extras

| Type   | Name          | Amount | Use for   | Time     |
|--------|---------------|--------|-----------|----------|
| Flavor | Pulpa z Mango | 1000 g | Secondary | 7 day(s) |

## Notes

- Butelkowanie - około 125g glukozy na 20l!  
*May 30, 2019, 8:33 PM*