

New England Mango APA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **3.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **13.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------|-----------------|-------|-----|
| Grain | Pale Ale Strzegom | 3 kg (63.2%) | 80 % | 6 |
| Grain | Oats, Flaked | 0.5 kg (10.5%) | 80 % | 2 |
| Grain | Wheat, Flaked | 0.4 kg (8.4%) | 77 % | 4 |
| Liquid Extract | Mango przecier | 0.85 kg (17.9%) | 70 % | 0 |
| na cichą | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|----------------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 12 % |
| Dry Hop | Centennial | 30 g | 4 day(s) | 10.5 % |
| Fermentacja ostatnie 4 dni | | | | |
| Dry Hop | Mosaic | 30 g | 3 day(s) | 12.1 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 12 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|----------|------|
| Water Agent | Chlorek wapnia | 10 g | Mash | --- |
| Other | Witamina C | 2 g | Bottling | --- |