

Single Hop (Simcoe) Mango APA, 14 BLG FM54

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **42**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.9 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **10.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **14.5 liter(s)**

Steps

- Temp **64 C**, Time **45 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **45 min** at **64C**
- Sparge using **1.1 liter(s)** of **76C** water or to achieve **10.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (100%)	82.6 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	45 min	13.2 %
Boil	Simcoe	20 g	5 min	13.2 %
Dry Hop	Simcoe	30 g	5 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	50 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Mango	400 g	Secondary	5 day(s)