

# Vermont IPA + Mango - w kociołku Hopfengott 15L

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **4**
- 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 **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	5 g	40 min	13.6 %
Boil	Equinox	10 g	15 min	13.6 %
Boil	Equinox	10 g	5 min	13.6 %
Boil	Sterling	25 g	0 min	7.6 %
Boil	Mosaic	25 g	0 min	12.3 %
Dry Hop	Sterling	20 g	3 day(s)	7.6 %
Dry Hop	Mosaic	20 g	3 day(s)	12.3 %
Dry Hop	Centennial	20 g	3 day(s)	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	6.9 g	Safale

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	pulpa mango	850 g	Secondary	3 day(s)

### Notes

- Fermentacja burzliwa 7 dni  
Fermentacja cicha 7 dni  
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