

Warka # 9 American Mango IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **3.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **16 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (83.3%) | 80 % | 3.5 |
| Adjunct | Płatki pszeniczne | 0.25 kg (8.3%) | 85 % | 3 |
| Adjunct | Płatki owsiane | 0.25 kg (8.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Mosaic | 5 g | 60 min | 12 % |
| Aroma (end of boil) | Ekuanot | 10 g | 10 min | 13 % |
| Aroma (end of boil) | Ekuanot | 15 g | 5 min | 13 % |
| Dry Hop | Mosaic | 10 g | 4 day(s) | 12 % |
| Dry Hop | Mosaic | 15 g | 2 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 7 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|-------------------|-------|-----------|----------|
| Other | Mango Pure | 500 g | Secondary | 4 day(s) |
| Other | Skórka pomarańczy | 25 g | Secondary | 2 day(s) |