

WEST coast IPA 35 l mango

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **37**
- SRM **3.8**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **27.3 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (58.8%)	80 %	5
Grain	Pilznieński	2.5 kg (29.4%)	81 %	4
Grain	Płatki owsiane	1 kg (11.8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	55 min	10 %
Boil	Cascade PL	50 g	10 min	5.2 %
Dry Hop	Cascade PL	50 g	7 day(s)	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	mango	3000 g	Secondary	7 day(s)