

[15] ⊥ "Żar tropików" Mango Fruit AIPA

- Gravity **9 BLG**
- ABV ---
- IBU **55**
- SRM **6.1**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **57.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

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

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (55.3%)	79 %	6
Grain	Strzegom pszeniczny	1.064 kg (19.6%)	81 %	6
Grain	Carahell	0.56 kg (10.3%)	77 %	26
Adjunct	Płatki owsiane	0.4 kg (7.4%)	70 %	2
Adjunct	Maka pszeniczna	0.4 kg (7.4%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	16.5 g	60 min	11 %
Aroma (end of boil)	Cascade	24.8 g	10 min	8.1 %
Aroma (end of boil)	Equinox	25 g	10 min	14.2 %
Aroma (end of boil)	Citra	23.5 g	10 min	13.5 %
Dry Hop	Amarillo 2 dni ~23°C + 4 dni zejście 23-8°C	50 g	6 day(s)	8.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33 - starter	Ale	Dry	1000 g	Safale

Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	0.25 g	Boil	10 min
Flavor	Mango pulpa 5 puszek	4250 g	Primary	14 day(s)