

## #21 Mango IIPA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **36**
- SRM **6.1**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.1 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.71 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **19.3 liter(s)**

### Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **19.1 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale           | 3.5 kg (50.7%) | 80 %  | 6   |
| Grain | Strzegom Monachijski typ II | 0.5 kg (7.2%)  | 79 %  | 22  |
| Grain | Pszeniczny                  | 0.2 kg (2.9%)  | 85 %  | 4   |
| Grain | Płatki owsiane              | 0.5 kg (7.2%)  | 65 %  | 3   |
| Grain | Weyermann - Carapils        | 0.2 kg (2.9%)  | 78 %  | 4   |
| Grain | Rice, Flaked                | 0.3 kg (4.3%)  | 70 %  | 2   |
| Sugar | pure z mango                | 1.7 kg (24.6%) | 26 %  | 0   |

blg 14.5 przed gotowaniem

### Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Chinook    | 10 g   | 50 min | 11 %       |
| Boil                | Centennial | 30 g   | 15 min | 9 %        |
| Boil                | Amarillo   | 10 g   | 5 min  | 9.5 %      |
| Aroma (end of boil) | Centennial | 30 g   | 5 min  | 9 %        |
| Whirlpool           | Centennial | 30 g   | 0 min  | 9 %        |

|           |                     |       |          |      |
|-----------|---------------------|-------|----------|------|
| Whirlpool | Chinook             | 5 g   | 0 min    | 13 % |
| Dry Hop   | Summit 2015 szyszka | 100 g | 7 day(s) | 15 % |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |

### Extras

| Type    | Name        | Amount | Use for | Time     |
|---------|-------------|--------|---------|----------|
| Flavor  | puree mango | 1700 g | Primary | 7 day(s) |
| 3. Dnia |             |        |         |          |

### Notes

- Więcej mango, mniej owsianych, zacierać niżej, wytrawniej, mniej chmielu ! słabsza goryczka.  
*Oct 11, 2018, 4:50 PM*