

## #3 Mangowa West Coast IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **77**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.2 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **15.4 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	2 kg (41.7%)	--- %	7
Grain	Pilzeński	2.8 kg (58.3%)	--- %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	55 min	13 %
Boil	Simcoe	25 g	30 min	13.2 %
Boil	Mosaic	40 g	10 min	10 %
Boil	Citra	60 g	5 min	12 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Mosaic	30 g	4 day(s)	10 %
Dry Hop	Simcoe	25 g	4 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
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Flavor	Mango	920 g	Secondary	6 day(s)
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