

#6 Mango IPA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **36**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **13.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **13.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.9 kg (36.5%)	80 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (9.6%)	79 %	16
Grain	Platki ryżowe	0.4 kg (7.7%)	60 %	0
Grain	Diastatyczny	0.1 kg (1.9%)	80 %	3
Grain	Płatki owsiane	0.6 kg (11.5%)	65 %	3
Sugar	Mango	1.7 kg (32.7%)	21 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	60 min	3.5 %
Boil	Mosaic	30 g	10 min	12.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Flavor	puree mango	1000 g	Secondary	7 day(s)
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