

CZERWONA MANGO APA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **77**
- SRM **22.1**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **31.4 liter(s)**
- Total mash volume **39.3 liter(s)**

Steps

- Temp **55 C**, Time **0 min**
- Temp **64 C**, Time **10 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **31.4 liter(s)** of strike water to **59.4C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **10 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (51%)	80 %	5
Grain	Weyermann - Carared	1 kg (12.7%)	75 %	45
Grain	Płatki owsiane	0.5 kg (6.4%)	85 %	3
Grain	Monachijski	1 kg (12.7%)	80 %	16
Grain	Strzegom Karmel 30	1 kg (12.7%)	75 %	30
Grain	Jęczmień palony	0.35 kg (4.5%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	31.25 g	0 min	10 %
Dry Hop	Simcoe	31.25 g	5 day(s)	13.2 %
Boil	Columbus/Tomahawk/Zeus	62.5 g	60 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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us-05	Ale	Dry	6.25 g	---
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Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa Mango Alphonso	625 g	Primary	5 day(s)