

# Indian Pale Ale #12Mango

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **30**
- SRM **5.3**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **51.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **31.2 liter(s)**
- Total mash volume **39.4 liter(s)**

## Steps

- Temp **58 C**, Time **15 min**
- Temp **65 C**, Time **45 min**
- Temp **69 C**, Time **20 min**

## Mash step by step

- Heat up **31.2 liter(s)** of strike water to **63C**
- Add grains
- Keep mash **15 min** at **58C**
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **69C**
- Sparge using **28.4 liter(s)** of **76C** water or to achieve **51.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6.8 kg (82.9%) | 80 %  | 5   |
| Grain | Biscuit Malt         | 0.4 kg (4.9%)  | 79 %  | 45  |
| Grain | Bestmalz Red X       | 1 kg (12.2%)   | 79 %  | 30  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 42 g   | 45 min | 13.5 %     |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 30 g   | Fermentis  |

## Extras

| Type   | Name  | Amount | Use for   | Time     |
|--------|-------|--------|-----------|----------|
| Flavor | mango | 3600 g | Secondary | 7 day(s) |