

IPA NA MANGO I EARL GREY

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **24**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **48.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **65 C**, Time **75 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **30.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **75 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **28.3 liter(s)** of **76C** water or to achieve **48.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.2 kg (21.4%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 4.1 kg (39.8%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 1.5 kg (14.6%) | 85 % | 3 |
| Grain | Płatki owsiane | 1.5 kg (14.6%) | 85 % | 3 |
| Grain | Żytni | 1 kg (9.7%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Chinook | 50 g | 70 min | 8.5 % |
| Aroma (end of boil) | Cascade PL | 50 g | 0 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------|--------|----------|----------|
| Flavor | pulpa z mango 1 warka | 1600 g | Primary | 3 day(s) |
| Flavor | Milk Sugar (Lactose) | 700 g | Primary | 3 day(s) |
| Flavor | earl grey 2 warka | 50 g | Bottling | --- |
| Flavor | KWIAT HIBISKUSA | 10 g | Bottling | 0 min |

Notes

- Temperatury kleikowania poszczególnych zbóż są następujące:

jęczmień - 60-65°C
 pszenica - 58-64 °C
 żyto - 57-70 °C
 owies - 53-59 °C
 kukurydza - 62-74 °C
 ryż - 68-78 °C
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