

# man-gou DIPA

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **76**
- SRM **5.4**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **68 C**, Time **55 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **55 min** at **68C**
- Keep mash **5 min** at **77C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Thomas Fawcett Halcyon	5 kg (61.3%)	80.5 %	5
Grain	Oats, Flaked	0.8 kg (9.8%)	80 %	2
Grain	Briess - Wheat Malt, White	1 kg (12.3%)	85 %	5
Adjunct	mango pulpa	0.85 kg (10.4%)	20 %	3
Adjunct	mango niesłodzone	0.5 kg (6.1%)	15 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	10 g	60 min	15 %
Boil	Mosaic	25 g	15 min	10 %
Boil	Cascade	25 g	15 min	6 %
Boil	Simcoe	25 g	15 min	13.2 %
Boil	Citra	25 g	15 min	12 %
Boil	Topaz	25 g	15 min	15 %
Aroma (end of boil)	Mosaic	5 g	1 min	10 %
Aroma (end of boil)	Cascade	5 g	1 min	6 %
Aroma (end of boil)	Simcoe	5 g	1 min	13.2 %

Aroma (end of boil)	Citra	5 g	1 min	12 %
Dry Hop	Topaz	15 g	5 day(s)	15 %
Dry Hop	Mosaic	20 g	5 day(s)	10 %
Dry Hop	Cascade	20 g	5 day(s)	6 %
Dry Hop	Simcoe	20 g	5 day(s)	13.2 %
Dry Hop	Citra	20 g	5 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Flavor	mango słodzone	850 g	Primary	7 day(s)
Flavor	mango niesłodzone	500 g	Secondary	5 day(s)