

# Mango

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **33**
- SRM **3.8**
- Style **American 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pilzneński           | 2.5 kg (42.4%) | 81 %   | 4   |
| Grain | Pszeniczny           | 2 kg (33.9%)   | 85 %   | 4   |
| Grain | Płatki owsiane       | 0.5 kg (8.5%)  | 85 %   | 3   |
| Grain | Płatki pszeniczne    | 0.4 kg (6.8%)  | 85 %   | 3   |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (8.5%)  | 76.1 % | 0   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Mandarina Bavaria | 50 g   | 40 min | 8 %        |
| Aroma (end of boil) | Huell Melon       | 50 g   | 0 min  | 7.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |             |        |           |           |
|--------|-------------|--------|-----------|-----------|
| Flavor | pulpa mango | 1800 g | Secondary | 10 day(s) |
|--------|-------------|--------|-----------|-----------|