

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) |
|--------|-------------|--------|-----------|-----------|