

Mango APA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **37**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **8 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **8 min** at **78C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (50%)	80 %	7
Grain	Briess - Pilsen Malt	1 kg (16.7%)	80.5 %	2
Grain	Pszeniczny	1.5 kg (25%)	85 %	4
Grain	Płatki owsiane	0.5 kg (8.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	12.9 %
Dry Hop	Simcoe	20 g	5 day(s)	13.2 %
Dry Hop	Amarillo	40 g	5 day(s)	9.5 %
Boil	Amarillo	10 g	15 min	9.5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Mango	450 g	Primary	10 day(s)

Flavor	Mango	900 g	Secondary	10 day(s)
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