

# Mango APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **68 C**, Time **25 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **25 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.2 kg (36.7%)	81 %	4
Grain	Pszeniczny	1.5 kg (25%)	85 %	4
Grain	Słód owsiany Fawcett	0.3 kg (5%)	61 %	5
Grain	Pilznieński	2 kg (33.3%)	81 %	4
Sugar	Cukier z Mango 476g	0 kg	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Dry Hop	Citra	80 g	4 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	Pulpa z mango 14g cukru na 100g razem 476g cukru	3400 g	Secondary	---

## Notes

- BLG z Mango 14,1  
BLG sody 12,7  
*May 23, 2020, 6:35 PM*