

# MANGO APA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **47**
- SRM **3.9**
- 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 **5 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3 kg (57.7%)	80 %	4
Grain	Słód pszeniczny Bestmalz	1 kg (19.2%)	82 %	5
Grain	Płatki pszeniczne	1.2 kg (23.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Pacific Jade	20 g	30 min	13 %
Boil	Pacific Jade	10 g	15 min	13 %
Boil	Citra	5 g	1 min	12 %
Boil	Cascade	20 g	1 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM26 Belgijskie Pagórki	Ale	Liquid	2000 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Flavor	PULPA MANGO	850 g	Secondary	6 day(s)