

# Mango Green Tea APA v1

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

| Type  | Name           | Amount       | Yield | EBC |
|-------|----------------|--------------|-------|-----|
| Grain | Pilzneński     | 4 kg (66.7%) | 81 %  | 4   |
| Grain | Płatki owsiane | 2 kg (33.3%) | 85 %  | 3   |

## Hops

| Use for     | Name  | Amount | Time     | Alpha acid |
|-------------|-------|--------|----------|------------|
| Boil        | lunga | 20 g   | 20 min   | 11 %       |
| Whirlpool   | Citra | 50 g   | 30 min   | 12.8 %     |
| 75oC 30 min |       |        |          |            |
| Dry Hop     | Citra | 100 g  | 3 day(s) | 12.8 %     |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 150 ml | Fermentis  |

## Extras

| Type   | Name          | Amount | Use for   | Time     |
|--------|---------------|--------|-----------|----------|
| Flavor | pulpa z mango | 1000 g | Secondary | 7 day(s) |

|        |                 |      |           |          |
|--------|-----------------|------|-----------|----------|
| Flavor | Zielona herbata | 80 g | Secondary | 2 day(s) |
|--------|-----------------|------|-----------|----------|