

# MANGO HABANERO

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **4.8**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **15 min** at **77C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Castle	4 kg (75.5%)	80 %	8
Grain	Wiedeński Bestmalz	0.8 kg (15.1%)	80.5 %	9
Adjunct	Płatki owsiane	0.5 kg (9.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	65 min	11 %
Boil	Chinook	10 g	20 min	11 %
Aroma (end of boil)	Chinook	10 g	5 min	11 %
Dry Hop	Chinook	15 g	5 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Papryka Habanero	3.5 g	Boil	65 min
Flavor	Mango puree	2500 g	Secondary	10 day(s)

Fining	Mech irlandzki	5 g	Boil	5 min
Water Agent	Gips piwowarski	4 g	Boil	65 min