

Mango IIPA

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **92**
- SRM **6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (58.8%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 2.5 kg (29.4%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 1 kg (11.8%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 60 min | 16.8 % |
| Boil | Citra | 10 g | 45 min | 14.2 % |
| Boil | Mosaic | 10 g | 35 min | 11.7 % |
| Boil | Simcoe | 10 g | 25 min | 13.3 % |
| Boil | Citra | 10 g | 0 min | 14.2 % |
| Boil | Mosaic | 10 g | 0 min | 11.7 % |
| Boil | Simcoe | 10 g | 0 min | 13.3 % |
| Dry Hop | Citra | 30 g | 5 day(s) | 12 % |
| Dry Hop | Simcoe | 30 g | 5 day(s) | 13.2 % |
| Dry Hop | Mosaic | 30 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------|-----|-----|------|-----------|
| US-05 | Ale | Dry | 11 g | Fermentis |
|-------|-----|-----|------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------|--------|-----------|-----------|
| Other | mango | 1500 g | Secondary | 21 day(s) |