

mango IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **41**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **64 C**, Time **50 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (89.3%) | 79 % | 6 |
| Grain | Oats, Flaked | 0.6 kg (10.7%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Galaxy | 15 g | 30 min | 14.5 % |
| Dry Hop | Galaxy | 50 g | 8 day(s) | 14.5 % |
| Dry Hop | Mosaic | 60 g | 8 day(s) | 12 % |
| Aroma (end of boil) | Mosaic | 30 g | 10 min | 12 % |
| Aroma (end of boil) | Mosaic | 20 g | 5 min | 12 % |
| Aroma (end of boil) | Galaxy | 25 g | 5 min | 14.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| kveik | Ale | Slant | 300 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|----------|
| Other | Jabłka - sztuki | 5 g | Boil | 15 min |
| Flavor | mango | 460 g | Secondary | 8 day(s) |

| | | | | |
|--------|-----------------|-------|-----------|----------|
| Other | wanilia - laski | 2 g | Secondary | 8 day(s) |
| Flavor | laktoza | 500 g | Boil | 0 min |