

# mango ipa

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **80**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **28.2 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.2 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (56.7%)	80 %	5
Grain	Weyermann - Carapils	0.2 kg (2.8%)	78 %	4
Grain	Słód Caramunich Typ II Weyermann	0.15 kg (2.1%)	73 %	120
Grain	Strzegom Pilznieński	2 kg (28.4%)	80 %	4
Grain	Pszeniczny	0.7 kg (9.9%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	pioneer	50 g	60 min	9.5 %
Boil	Azacca	15 g	20 min	14 %
Boil	Mosaic	15 g	20 min	12.3 %
Boil	Equinox	15 g	20 min	13.1 %
Boil	Azacca	15 g	5 min	14 %
Boil	Mosaic	10 g	5 min	12.3 %
Boil	Azacca	20 g	1 min	14 %
Boil	Mosaic	20 g	1 min	12.3 %

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Slant	100 ml	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	mango pulpa	1700 g	Secondary	10 day(s)