

# Mango IPA Piter86

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **33**
- SRM **10.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (60%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.5 kg (6%)	75 %	30
Grain	Viking Wheat Malt	1 kg (12%)	83 %	5
Grain	Weyermann Caramunich 3	0.13 kg (1.6%)	76 %	150
Liquid Extract	Gozdawa ekstrakt słodowy jasny	1.7 kg (20.4%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %
Boil	Marynka	30 g	30 min	10 %
Boil	Lublin (Lubelski)	25 g	10 min	4 %
Boil	Marynka	50 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Gozdawa - Pure Ale Yeast 7	Ale	Dry	23 g	Gozdawa
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