

# Mango Sour AIPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **18**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **11.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.6 kg (78.8%)	80 %	4
Grain	Strzegom Monachijski typ II	0.3 kg (9.1%)	79 %	22
Grain	Cookie	0.4 kg (12.1%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	50 g	5 min	10 %
Dry Hop	Citra	30 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Other	Mango Pulpa	1000 g	Primary	6 day(s)