

# Mangosy Króla Juliana

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **55**
- SRM **8.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 4 kg (90.9%)  | 80 %  | 7   |
| Grain | Strzegom Karmel 150    | 0.4 kg (9.1%) | 75 %  | 150 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Citra | 25 g   | 60 min | 12 %       |
| Boil    | Citra | 25 g   | 10 min | 12 %       |
| Boil    | Citra | 25 g   | 5 min  | 12 %       |
| Boil    | Citra | 25 g   | 0 min  | 12 %       |

## Yeasts

| Name  | Type | Form   | Amount | Laboratory |
|-------|------|--------|--------|------------|
| US-05 | Ale  | Liquid | 200 ml | Fermentis  |

## Extras

| Type   | Name        | Amount | Use for   | Time      |
|--------|-------------|--------|-----------|-----------|
| Flavor | Pulpa Mango | 800 g  | Secondary | 14 day(s) |