

Maupa - mango ipa

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **7**
- SRM **4.1**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (71.4%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 0.8 kg (14.3%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.8 kg (14.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Mosaic | 10 g | 10 min | 10 % |
| Aroma (end of boil) | Ekuanot | 50 g | 1 min | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 100 ml | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------|--------|---------|-----------|
| Other | laktoza | 500 g | Boil | 10 min |
| Spice | pulpa mango | 1000 g | Primary | 11 day(s) |

Notes

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

- płatki skleikowane w 8 l wody 100 st
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