

# Vermont IPA 14 MANGO #1

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **43**
- SRM **4.1**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **25 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **20.5 liter(s)**

## Steps

- Temp **62 C**, Time **120 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **120 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.2 kg (83.9%)	81 %	4
Grain	Płatki pszeniczne	1 kg (16.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	10 min	13.1 %
Aroma (end of boil)	Equinox	20 g	5 min	13.1 %
Whirlpool	Falconer Flight	30 g	480 min	11 %
Whirlpool	Mosaic	30 g	480 min	10 %
Dry Hop	Centennial	30 g	7 day(s)	10.5 %
Dry Hop	Mosaic	30 g	7 day(s)	10 %
Dry Hop	Falconer Flight	30 g	7 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
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Flavor	mango	800 g	Secondary	7 day(s)
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## Notes

- Z 2,3 kg mango udało się uzyskać 800 ml soku  
*Jun 9, 2018, 11:27 AM*