hazy mango

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **94**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	1.5 kg *(42.9%)*	83 %	6
Grain	Pszeniczny	1 kg *(28.6%)*	85 %	4
Grain	Rye, Flaked	0.4 kg *(11.4%)*	78.3 %	4
Grain	Płatki orkiszowe	0.4 kg *(11.4%)*	60 %	4
Adjunct	Rice Hulls	0.2 kg *(5.7%)*	1 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	5 g	60 min	14.5 %
Boil	Sabro	5 g	30 min	14.5 %
Aroma (end of boil)	Sorachi Ace	5 g	10 min	11.9 %
Whirlpool	Mosaic	30 g	30 min	10 %
Whirlpool	Sabro	40 g	30 min	14.5 %
Whirlpool	Sorachi Ace	20 g	30 min	11.9 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

Mangrove Jack's M12 Voss Kveik	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Flavor	mango pulpa	850 g	Primary	5 day(s)

Notes

- obnizenie ph za pomoca kwasu mlekowego ok.5ml,kwasek cytrynowy jako przeciwutleniacz ok.2g.
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