

mangoSour IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **18**
- SRM **5.1**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **28.1 liter(s)**
- Total mash volume **35.7 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **28.1 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód owsiany Fawcett	1 kg (13.2%)	61 %	5
Grain	Płatki pszeniczne	0.5 kg (6.6%)	60 %	3
Grain	Płatki owsiane	0.7 kg (9.2%)	60 %	3
Grain	Viking Pale Ale malt	5.3 kg (69.7%)	80 %	5
Grain	Weyermann - Acidulated Malt	0.1 kg (1.3%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	10 min	9 %
Boil	Sabro	10 g	30 min	13.3 %
Dry Hop	Amarillo	60 g	7 day(s)	9 %
Whirlpool	Sabro	50 g	0 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

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

Flavor	pulpa mango	1000 g	Secondary	7 day(s)
Flavor	laktoza	300 g	Boil	10 min
Other	Bakterie kwasu mlekowego Lactobacillus Plantarum	7 g	Primary	2 day(s)