

#53 Mango Hazy IPA

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **53**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **3.95 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **7.59 %/h**
- Boil size **24.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **68 C**, Time **80 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (30.9%)	80 %	5
Grain	Pilznieński	2.5 kg (51.5%)	81 %	4
Grain	Pszeniczny	0.5 kg (10.3%)	85 %	4
Grain	Płatki owsiane	0.25 kg (5.2%)	60 %	3
Grain	Płatki ryżowe	0.1 kg (2.1%)	86 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Boil	Amarillo	25 g	20 min	8.4 %
Aroma (end of boil)	Mosaic	25 g	0 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	125 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	QF Pulpa z mango alphonso	900 g	Secondary	7 day(s)
Flavor	Laktoza	125 g	Boil	10 min