

# AIPA z mango

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **10**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **34.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (70.2%)	80 %	5
Grain	Słód pszeniczny Bestmalz	1 kg (17.5%)	82 %	5
Grain	Carabody Viking malt	0.3 kg (5.3%)	80 %	5
Grain	płatki jęczmienne	0.4 kg (7%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	40 min	6 %
Whirlpool	Amarillo	50 g	0 min	9.5 %
Dry Hop	Citra	50 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	120 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z mango	909 g	Secondary	3 day(s)