

# dezintegracja #1

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **34**
- SRM **4.3**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (69%)	80 %	5
Grain	Viking Wheat Malt	1 kg (17.2%)	83 %	5
Grain	Weyermann - Carapils	0.3 kg (5.2%)	78 %	4
Grain	Oats, Flaked	0.5 kg (8.6%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Mosaic	20 g	15 min	10 %
Boil	Mosaic	20 g	0 min	10 %
Dry Hop	Mosaic	25 g	5 day(s)	10 %
Dry Hop	Mosaic	25 g	2 day(s)	10 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Mango	800 g	Secondary	5 day(s)

## Notes

- Zamrożone pokrojone mango włożyć do garnka i podgrzać do 80°C, mieszać przez 10 minut a następnie dodać do zdezynfekowanego fermentora na cichą fermentację do ostudzenia przed dodaniem do niego brzezki.  
*Apr 17, 2018, 12:12 PM*