

# Habanero Mango IPA

- Gravity **18.7 BLG**
- ABV ---
- IBU **65**
- SRM **6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **21.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **15.7 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński                 | 4.5 kg (80.4%) | 81 %  | 4   |
| Grain | Caramel/Crystal Malt - 20L | 0.5 kg (8.9%)  | 75 %  | 39  |
| Grain | Płatki pszeniczne          | 0.5 kg (8.9%)  | 85 %  | 3   |
| Grain | Płatki owsiane             | 0.1 kg (1.8%)  | 85 %  | 3   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Magnum     | 20 g   | 60 min   | 13.5 %     |
| Aroma (end of boil) | Centennial | 30 g   | 10 min   | 10.5 %     |
| Boil                | Centennial | 10 g   | 30 min   | 10.5 %     |
| Aroma (end of boil) | Zythos     | 20 g   | 10 min   | 11 %       |
| Aroma (end of boil) | Citra      | 20 g   | 10 min   | 12 %       |
| Dry Hop             | Centennial | 20 g   | 3 day(s) | 10.5 %     |
| Dry Hop             | Citra      | 20 g   | 3 day(s) | 12 %       |
| Dry Hop             | Zythos     | 15 g   | 3 day(s) | 11 %       |