

# Habanero Mango IPA

- Gravity **18.7 BLG**
- ABV **8.1 %**
- 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 %

## Notes

- 2 sztuki habanero:
  - 1 szt. do pulpy z mango
  - 1 szt. na cichą fermentację

0.9 kg pulpy z mango pod koniec gotowania  
0.7l soku z mango na cichą  
*Jun 24, 2020, 5:16 PM*