

# Hazy IPA Mango

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.8 kg (40.3%)	80 %	7
Grain	Pszeniczny	1 kg (14.4%)	85 %	4
Grain	Strzegom Monachijski typ I	0.8 kg (11.5%)	79 %	16
Grain	Strzegom Karmel 30	0.5 kg (7.2%)	75 %	30
Grain	Pilzneński	1 kg (14.4%)	81 %	4
Adjunct	Mango	0.85 kg (12.2%)	18 %	4