

# IPA Nelson/Barbe Rouge z MANGO

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **49**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **58 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.9%)	80 %	5
Grain	Rye, Flaked	1 kg (13.4%)	78.3 %	4
Grain	Wheat, Flaked	0.5 kg (6.7%)	77 %	4
Adjunct	Pszenica niesłodowana	0.2 kg (2.7%)	75 %	3
Grain	Strzegom Pilzneński	0.77 kg (10.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	70 g	60 min	4 %
Boil	Nelson Sauvín	20 g	10 min	11 %
Boil	Nelson Sauvín	20 g	5 min	11 %
Whirlpool	Nelson Sauvín	10 g	10 min	11 %
Whirlpool	Barbe Rouge	25 g	10 min	8.8 %
Dry Hop	Barbe Rouge	25 g	12 day(s)	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M15 Empire Ale	Ale	Dry	11 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa z mango	1800 g	Primary	7 day(s)

## Notes

- Wyszło 19 litrów. Po 2 dniach fermentacji burzliwej dodany chmiel na cichą. W 3cim dniu piwo podzielone na 14l/5l. Do 14 litrów dodane 1800g pulpy z mango (z lidla)

Mar 2, 2021, 8:38 PM