

## Lab #2 - Indyjskie Blade Mango

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **8 %**
- Size with trub loss **12.4 liter(s)**
- Boil time **40 min**
- Evaporation rate **15 %/h**
- Boil size **14.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

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

### Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (50%)	80 %	4
Grain	Viking Pale Ale malt	1 kg (33.3%)	80 %	5
Grain	Płatki pszeniczne	0.5 kg (16.7%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Simcoe	15 g	30 min	13.2 %
Dry Hop	Simcoe	35 g	14 day(s)	13.2 %
Dry Hop	Citra	50 g	5 day(s)	12 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa z mango	400 g	Secondary	10 day(s)