

# Lekkie Mango PIPA

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **31**
- SRM **3.2**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **7 %**
- Size with trub loss **26.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.7 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

| Type  | Name           | Amount        | Yield | EBC |
|-------|----------------|---------------|-------|-----|
| Grain | Pilzneński     | 5 kg (94.3%)  | 81 %  | 4   |
| Grain | Płatki owsiane | 0.3 kg (5.7%) | 85 %  | 3   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | lunga   | 25 g   | 60 min   | 11 %       |
| Aroma (end of boil) | Oktawia | 40 g   | 5 min    | 7.1 %      |
| Dry Hop             | Oktawia | 60 g   | 3 day(s) | 7.1 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |

## Extras

| Type   | Name          | Amount | Use for   | Time     |
|--------|---------------|--------|-----------|----------|
| Flavor | Pulpa z Mango | 1600 g | Secondary | 7 day(s) |