

mango

- Gravity **13.8 BLG**
- ABV ---
- IBU **51**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	1 kg (27.8%)	82 %	5
Grain	Strzegom Pale Ale	2 kg (55.6%)	79 %	6
Grain	Płatki owsiane	0.6 kg (16.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	30 min	12 %
Boil	Mosaic	15 g	15 min	12 %
Aroma (end of boil)	Mosaic	25 g	5 min	12 %
Aroma (end of boil)	Galaxy	40 g	5 min	14.2 %
Dry Hop	Galaxy	60 g	6 day(s)	12 %
Dry Hop	Mosaic	50 g	6 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	10 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Flavor	mango	1000 g	Primary	6 day(s)
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