

# Mango i Marakuya

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **59**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	6 kg (98.4%)	80.5 %	4
Sugar	Cukier	0.1 kg (1.6%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	20 g	60 min	15 %
Boil	Sorachi Ace	20 g	60 min	10 %
Aroma (end of boil)	El Dorado	30 g	5 min	15 %
Aroma (end of boil)	Amarillo	25 g	1 min	9.5 %
Aroma (end of boil)	Mosaic	25 g	1 min	10 %
Aroma (end of boil)	Simcoe	25 g	1 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Marakuja	15 g	Boil	1 min
Flavor	Mango	15 g	Boil	1 min
Fining	Mech Irlandzki	5 g	Boil	15 min