

# Mango IIPA

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **92**
- SRM **6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

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

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (58.8%)	79 %	6
Grain	Strzegom Pilzneński	2.5 kg (29.4%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (11.8%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	16.8 %
Boil	Citra	10 g	45 min	14.2 %
Boil	Mosaic	10 g	35 min	11.7 %
Boil	Simcoe	10 g	25 min	13.3 %
Boil	Citra	10 g	0 min	14.2 %
Boil	Mosaic	10 g	0 min	11.7 %
Boil	Simcoe	10 g	0 min	13.3 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Dry Hop	Simcoe	30 g	5 day(s)	13.2 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %

## Yeasts

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

Type	Name	Amount	Use for	Time
Other	mango	1500 g	Secondary	21 day(s)