

# MANGO IPA N07

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **66**
- SRM **9.4**
- Style **Brown IPA**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **10 %**
- Size with trub loss **10.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **70 C**, Time **45 min**
- Temp **80 C**, Time **15 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **45 min** at **70C**
- Keep mash **15 min** at **80C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **12.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (85.7%)	80 %	5
Grain	Weyermann - Caraamber	0.5 kg (14.3%)	75 %	65

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	30 g	45 min	12 %
Boil	Chinook	30 g	20 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Mango	650 g	Secondary	10 day(s)