

# Mango NEIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **13**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale IREKS	2 kg (66.7%)	80 %	5
Grain	Płatki pszeniczne	0.5 kg (16.7%)	85 %	3
Grain	Płatki owsiane	0.5 kg (16.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	12 g	5 min	10 %
Boil	Equanot	12 g	5 min	12.5 %
Aroma (end of boil)	El Dorado	25 g	1 min	15 %
Dry Hop	El Dorado	50 g	7 day(s)	15 %
Dry Hop	Equanot	50 g	7 day(s)	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	50 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	1.5 g	Mash	---
Water Agent	Chlorek wapnia	2 g	Mash	---
Flavor	Pulpa z mango	1000 g	Secondary	7 day(s)
Water Agent	Kwas mlekowy	10 g	Mash	---

## Notes

- Fermentacja w 19 st, po ustaniu spadku ekstraktu chłodzenie do 15 st dodanie chmielu na zimno, po 3 dniach dodanie pulpy, po kolejnych 5 dniach schłodzenie do 4 stopni, cold crush (1st) na 2 dni przed rozlewem.  
*May 28, 2019, 10:00 PM*