

Mango Summer Ale

- Gravity **16.1 BLG**
- ABV ---
- IBU **53**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (50%) | 79 % | 6 |
| Grain | Pszeniczny | 1 kg (25%) | 85 % | 4 |
| Grain | Płatki owsiane | 1 kg (25%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Aroma (end of boil) | Cascade PL | 50 g | 15 min | 5.2 % |
| Aroma (end of boil) | Citra | 50 g | 10 min | 12 % |
| Dry Hop | Cascade PL | 50 g | 7 day(s) | 5.2 % |
| Dry Hop | Citra | 50 g | 7 day(s) | 12 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|----------|
| Flavor | Pulpa z Mango | 1000 g | Secondary | 7 day(s) |