

Warka # 9 American Mango IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **3.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **16 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (83.3%)	80 %	3.5
Adjunct	Płatki pszeniczne	0.25 kg (8.3%)	85 %	3
Adjunct	Płatki owsiane	0.25 kg (8.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	60 min	12 %
Aroma (end of boil)	Ekuanot	10 g	10 min	13 %
Aroma (end of boil)	Ekuanot	15 g	5 min	13 %
Dry Hop	Mosaic	10 g	4 day(s)	12 %
Dry Hop	Mosaic	15 g	2 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	7 g	Danstar

Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Other	Mango Pure	500 g	Secondary	4 day(s)
Other	Skórka pomarańczy	25 g	Secondary	2 day(s)