

#5

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **38**
- SRM **4.5**
- Style **American 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 **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------------|--------|-----|
| Grain | Castle Pale Ale | 3.5 kg (65.1%) | 80 % | 8 |
| Grain | Płatki pszeniczne | 0.625 kg (11.6%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.625 kg (11.6%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.625 kg (11.6%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Simcoe | 15 g | 60 min | 13.2 % |
| Boil | Simcoe | 25 g | 10 min | 13.2 % |
| Whirlpool | Eureka! | 30 g | 10 min | 18 % |
| Dry Hop | Equinox | 50 g | 7 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11.5 g | Fermentis |

Extras

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