

APA(podstawa pod mango i centennial)

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **29**
- SRM **5.7**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **47.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **34.1 liter(s)**
- Total mash volume **43.9 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **35 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **34.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **35 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **47.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 9.5 kg (97.4%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.25 kg (2.6%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Chinook | 30 g | 45 min | 12.8 % |
| Aroma (end of boil) | Cascade | 50 g | 10 min | 6.9 % |
| Aroma (end of boil) | Cascade | 50 g | 5 min | 6.9 % |
| Aroma (end of boil) | Chinook | 70 g | 0 min | 12.8 % |
| Dry Hop | Mosaic | 100 g | 3 day(s) | 10 % |
| Dry Hop | Centennial | 100 g | 3 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| US05 | Ale | Slant | 250 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|--------|
| Spice | skórka słodkiej pomarańczy | 40 g | Boil | 10 min |

Notes

- do połowy na zimno mossaic i 1 kg pulpy mango

do drugiej połowy centenial

Mar 29, 2020, 9:13 PM