

# IPA NA MANGO I EARL GREY

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **24**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **48.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **65 C**, Time **75 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **30.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **75 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **28.3 liter(s)** of **76C** water or to achieve **48.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.2 kg (21.4%)	82 %	4
Grain	Viking Pale Ale malt	4.1 kg (39.8%)	80 %	5
Grain	Płatki pszeniczne	1.5 kg (14.6%)	85 %	3
Grain	Płatki owsiane	1.5 kg (14.6%)	85 %	3
Grain	Żytni	1 kg (9.7%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	70 min	8.5 %
Aroma (end of boil)	Cascade PL	50 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa z mango 1 warka	1600 g	Primary	3 day(s)
Flavor	Milk Sugar (Lactose)	700 g	Primary	3 day(s)
Flavor	earl grey 2 warka	50 g	Bottling	---
Flavor	KWIAT HIBISKUSA	10 g	Bottling	0 min

## Notes

- Temperatury kleikowania poszczególnych zbóż są następujące:

jęczmień - 60-65°C  
 pszenica - 58-64 °C  
 żyto - 57-70 °C  
 owies - 53-59 °C  
 kukurydza - 62-74 °C  
 ryż - 68-78 °C  
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