

Lekkie Mango PIPA

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **31**
- SRM **3.2**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **7 %**
- Size with trub loss **26.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.7 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (94.3%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (5.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | lunga | 25 g | 60 min | 11 % |
| Aroma (end of boil) | Oktawia | 40 g | 5 min | 7.1 % |
| Dry Hop | Oktawia | 60 g | 3 day(s) | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|----------|
| Flavor | Pulpa z Mango | 1600 g | Secondary | 7 day(s) |