

Mango i Marakuya

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **59**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 6 kg (98.4%) | 80.5 % | 4 |
| Sugar | Cukier | 0.1 kg (1.6%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | El Dorado | 20 g | 60 min | 15 % |
| Boil | Sorachi Ace | 20 g | 60 min | 10 % |
| Aroma (end of boil) | El Dorado | 30 g | 5 min | 15 % |
| Aroma (end of boil) | Amarillo | 25 g | 1 min | 9.5 % |
| Aroma (end of boil) | Mosaic | 25 g | 1 min | 10 % |
| Aroma (end of boil) | Simcoe | 25 g | 1 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Flavor | Marakuja | 15 g | Boil | 1 min |
| Flavor | Mango | 15 g | Boil | 1 min |
| Fining | Mech Irlandzki | 5 g | Boil | 15 min |