

Mango IPA

- Gravity **14 BLG**
- ABV ---
- IBU **20**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (54.5%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (18.2%)	81 %	6
Grain	Płatki pszeniczne	0.5 kg (9.1%)	85 %	3
Grain	Płatki owsiane	1 kg (18.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	6 %
Aroma (end of boil)	Mosaic	20 g	10 min	10 %
Dry Hop	Mosaic	30 g	10 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	1000 g	Boil	10 min
Flavor	pulpa mango	2000 g	Secondary	10 day(s)