

# mango ipa

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **80**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **28.2 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.2 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt             | 4 kg (56.7%)   | 80 %  | 5   |
| Grain | Weyermann - Carapils             | 0.2 kg (2.8%)  | 78 %  | 4   |
| Grain | Słód Caramunich Typ II Weyermann | 0.15 kg (2.1%) | 73 %  | 120 |
| Grain | Strzegom Pilznieński             | 2 kg (28.4%)   | 80 %  | 4   |
| Grain | Pszeniczny                       | 0.7 kg (9.9%)  | 85 %  | 4   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | pioneer | 50 g   | 60 min | 9.5 %      |
| Boil    | Azacca  | 15 g   | 20 min | 14 %       |
| Boil    | Mosaic  | 15 g   | 20 min | 12.3 %     |
| Boil    | Equinox | 15 g   | 20 min | 13.1 %     |
| Boil    | Azacca  | 15 g   | 5 min  | 14 %       |
| Boil    | Mosaic  | 10 g   | 5 min  | 12.3 %     |
| Boil    | Azacca  | 20 g   | 1 min  | 14 %       |
| Boil    | Mosaic  | 20 g   | 1 min  | 12.3 %     |

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| <b>Name</b>  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale         | Slant       | 100 ml        | Fermentis         |

### **Extras**

| <b>Type</b> | <b>Name</b> | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-------------|---------------|----------------|-------------|
| Flavor      | mango pulpa | 1700 g        | Secondary      | 10 day(s)   |