

# Mango marakuja ipa

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **17**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **26.7 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **68 C**, Time **80 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **20.2 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **80 min** at **68C**
- Keep mash **20 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking golden ale	2.5 kg (38.5%)	80 %	9
Grain	Słód owsiany viking	1 kg (15.4%)	60 %	5
Grain	Słód pszeniczny Bestmalz	1 kg (15.4%)	82 %	5
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1 kg (15.4%)	80 %	4
Grain	Viking Pale Ale malt	1 kg (15.4%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	30 min	12 %
Aroma (end of boil)	Nelson Sauvín	15 g	0 min	11 %
Dry Hop	Styrian Dragon	30 g	3 day(s)	7.2 %
Dry Hop	Nelson Sauvín	15 g	3 day(s)	11 %
Dry Hop	Vic Secret	5 g	3 day(s)	16.3 %
Dry Hop	Sabro	15 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Slant	30 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	1000 g	Boil	45 min
Flavor	Mango pulpa	1700 g	Secondary	7 day(s)
Flavor	Marakuja pulpa bez pestek	900 g	Secondary	7 day(s)

### Notes

- Zacieranie

66° -30 min

72°-80min

78°-20min

Gotowanie

60 min

*Oct 31, 2021, 3:56 PM*