

# Mango Summer Ale

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **71**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **17.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (45.5%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (22.7%)	81 %	6
Grain	Płatki owsiane	1 kg (22.7%)	85 %	3
Grain	Rice, Flaked	0.4 kg (9.1%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Amarillo	50 g	15 min	9.5 %
Aroma (end of boil)	Cascade	50 g	15 min	6 %
Aroma (end of boil)	Citra	10 g	10 min	12 %
Whirlpool	Amarillo przerwa od 80°C	50 g	80 min	1 %
Whirlpool	Cascade przerwa	50 g	80 min	1 %
Whirlpool	Citra przerwa	40 g	80 min	1 %
Dry Hop	Amarillo	50 g	4 day(s)	9.5 %
Dry Hop	Cascade	50 g	4 day(s)	6 %
Dry Hop	Citra	50 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	12 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z Mango	3000 g	Secondary	10 day(s)