

# New England Mango

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU ---
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale - Crisp	2.2 kg (39.3%)	82 %	4.5
Grain	Pale Ale - Viking Malt	2.5 kg (44.6%)	82 %	6
Grain	Owsiany - Viking Malt	0.4 kg (7.1%)	85 %	3
Grain	Płatki Owsiane	0.5 kg (8.9%)	85 %	3

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1318 London Ale III	Ale	Slant	350 ml	Wyeast Labs

## Notes

- Pulpa Mango (Alphonso) na cichą 2550g. (3x850)  
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