

Single Hop (Simcoe) Mango APA, 14 BLG FM54

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **42**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.9 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **10.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **14.5 liter(s)**

Steps

- Temp **64 C**, Time **45 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **45 min** at **64C**
- Sparge using **1.1 liter(s)** of **76C** water or to achieve **10.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (100%) | 82.6 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Simcoe | 10 g | 45 min | 13.2 % |
| Boil | Simcoe | 20 g | 5 min | 13.2 % |
| Dry Hop | Simcoe | 30 g | 5 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Liquid | 50 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------|--------|-----------|----------|
| Flavor | Mango | 400 g | Secondary | 5 day(s) |