Mango NEIPA

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **38**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg *(60.3%)*	80 %	5
Grain	Strzegom Pszeniczny	1.5 kg *(25.9%)*	81 %	6
Grain	Płatki owsiane	0.8 kg *(13.8%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	25 g	10 min	10 %
Aroma (end of boil)	Nelson Sauvin	25 g	10 min	11 %
Aroma (end of boil)	callista	25 g	10 min	4 %
Whirlpool	Mosaic	25 g	10 min	10 %
Whirlpool	Nelson Sauvin	25 g	10 min	11 %
Whirlpool	callista	25 g	10 min	4 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %
Dry Hop	Nelson Sauvin	50 g	4 day(s)	11 %
Dry Hop	callista	50 g	4 day(s)	4 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

Safale US-05	Ale	Dry	12 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z Mango	2400 g	Secondary	5 day(s)