

## #42 Mango IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **3.9**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **86.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **12.1 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop - Pale Ale	3.5 kg (76.9%)	80 %	6
Grain	Malteurop - pszeniczny	0.5 kg (11%)	80 %	4
Grain	Weyermann - Acidulated Malt (zakwaszający)	0.05 kg (1.1%)	80 %	6
Adjunct	Oats, Flaked	0.5 kg (11%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	10 min	11.7 %
Dry Hop	Citra	50 g	0 day(s)	12 %
Boil	Sorachi Ace	25 g	5 min	10 %
Boil	Magnum	10 g	60 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM55 - Zielone wzgórze	Ale	Culture	200 g	---

### Extras

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

Type	Name	Amount	Use for	Time
Other	Laktoza	250 g	Boil	15 min
Other	Kwas askorbinowy	4 g	Secondary	0 day(s)
Other	Pulpa Mango	1700 g	Secondary	0 day(s)