

# APA z mango

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **34**
- SRM **6.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (66.7%)	80 %	8
Adjunct	laktoza	0.5 kg (6.7%)	100 %	1
Grain	Cara Blonde - Castle Malting	0.5 kg (6.7%)	78 %	20
Adjunct	pulpa mango	1 kg (13.3%)	50 %	3
Grain	Monachijski	0.5 kg (6.7%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	15 g	45 min	7.1 %
Aroma (end of boil)	STYRIAN CARDINAL	45 g	5 min	8.2 %
Dry Hop	STYRIAN CARDINAL	60 g	2 day(s)	8.2 %
Boil	STYRIAN CARDINAL	30 g	60 min	8.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	0.5 g	Boil	15 min
Flavor	pulpa mango	1 g	Primary	14 day(s)