

Hejzi Mango IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **12**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **30 %**
- Size with trub loss **14 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **93 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (46%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 0.5 kg (11.5%) | 83 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (11.5%) | 85 % | 3 |
| Adjunct | Pulpa Mango | 1.35 kg (31%) | 20 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Galaxy | 10 g | 15 min | 16.2 % |
| Whirlpool | Galaxy | 10 g | 0 min | 16.2 % |
| Whirlpool | Mosaic | 10 g | 0 min | 12 % |
| Dry Hop | Galaxy | 30 g | 5 day(s) | 16.2 % |
| Dry Hop | Mosaic | 15 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 11.5 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|---------------|----------------|-------------|
| Flavor | Mango | 1350 g | Secondary | 10 day(s) |