

# Juicy Mango IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **33**
- SRM **6.8**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **64 C**, Time **65 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **65 min** at **64C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (80%)	85 %	7
Grain	Caramel/Crystal Malt - 30L	0.5 kg (6.7%)	75 %	59
Grain	Platki owsiane	0.5 kg (6.7%)	60 %	3
Grain	Weyermann - Pale Wheat Malt	0.5 kg (6.7%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	20 min	12 %
Boil	Mosaic	10 g	20 min	10 %
Boil	Citra	20 g	10 min	12 %
Boil	Mosaic	20 g	10 min	10 %
Boil	Citra	30 g	5 min	12 %
Boil	Mosaic	30 g	5 min	10 %
Dry Hop	Mosaic	90 g	4 day(s)	10 %
Dry Hop	Citra	90 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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US 05	Ale	Dry	11.5 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Spice	Pulpa mango	2000 g	Secondary	4 day(s)