

Mango Hazy IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **47**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsen	4 kg (70.2%)	80.5 %	4
Grain	Oats, Malted	1 kg (17.5%)	80 %	2
Grain	Płatki pszeniczne	0.5 kg (8.8%)	85 %	3
Grain	Cara Blonde - Castle Malting	0.2 kg (3.5%)	78 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	16.5 %
Aroma (end of boil)	Galaxy	15 g	5 min	13.6 %
Aroma (end of boil)	Galaxy	15 g	0 min	13.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Voss kveik Lallemand	Ale	Dry	11 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa Mango	750 g	Secondary	5 day(s)
Flavor	Pulpa Mango	850 g	Secondary	5 day(s)

Notes

- warka podzielona na dwie części, do jednej Pulpa Mango Alphonso QF , do drugiej SOSA
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