

# Mango IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **58**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (69.2%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.5 kg (7.7%)	75 %	30
Grain	Pszeniczny	1 kg (15.4%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	40 min	4 %
Boil	Marynka	50 g	30 min	10 %
Aroma (end of boil)	Lemon drop	50 g	5 min	4.6 %
Dry Hop	Lemon drop	50 g	10 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	puree z mango	1000 g	Secondary	10 day(s)

## Notes

- fermentacja:
    - pierwsze 10 dni 17C
    - dodane chmiele i mango 10 dnia
    - kolejne 3 dni w 17C
    - 7 do 14 dni w 21C aż przestanie "bulgać"
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