

# Mango IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **20**
- SRM **4.2**
- 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 **5 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (54.5%)  | 80 %  | 5   |
| Grain | Strzegom Pszeniczny  | 1 kg (18.2%)  | 81 %  | 6   |
| Grain | Płatki pszeniczne    | 0.5 kg (9.1%) | 85 %  | 3   |
| Grain | Płatki owsiane       | 1 kg (18.2%)  | 85 %  | 3   |

## Hops

| Use for             | Name       | Amount | Time      | Alpha acid |
|---------------------|------------|--------|-----------|------------|
| Boil                | Challenger | 20 g   | 60 min    | 6 %        |
| Aroma (end of boil) | Mosaic     | 20 g   | 10 min    | 10 %       |
| Dry Hop             | Mosaic     | 30 g   | 10 day(s) | 10 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11 g   | fermentis  |

## Extras

| Type   | Name        | Amount | Use for   | Time      |
|--------|-------------|--------|-----------|-----------|
| Flavor | laktoza     | 1000 g | Boil      | 10 min    |
| Flavor | pulpa mango | 2000 g | Secondary | 10 day(s) |