

MANGO IPA N07

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **66**
- SRM **9.4**
- Style **Brown IPA**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **10 %**
- Size with trub loss **10.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **70 C**, Time **45 min**
- Temp **80 C**, Time **15 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **45 min** at **70C**
- Keep mash **15 min** at **80C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **12.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (85.7%) | 80 % | 5 |
| Grain | Weyermann - Caraamber | 0.5 kg (14.3%) | 75 % | 65 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Whirlpool | Citra | 30 g | 45 min | 12 % |
| Boil | Chinook | 30 g | 20 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------------|
| FM53 Voss kveik | Ale | Liquid | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------|--------|-----------|-----------|
| Flavor | Mango | 650 g | Secondary | 10 day(s) |