

MangołChan

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **30**
- SRM **4.6**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 3 kg (56.6%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1 kg (18.9%) | 83 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (5.7%) | 75 % | 30 |
| Grain | Płatki owsiane | 0.5 kg (9.4%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (9.4%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 5 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 30 min | 15.5 % |
| Boil | Amarillo | 10 g | 20 min | 9.5 % |
| Boil | Amarillo | 15 g | 5 min | 9.5 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 10 g | 0 min | 15.5 % |
| Dry Hop | Amarillo | 25 g | 7 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Liquid | 20 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------|--------|-----------|----------|
| Spice | Kolendra - do kuchni | 17 g | Boil | 10 min |
| Flavor | Pulpa mango | 850 g | Secondary | 7 day(s) |

Notes

- zacieranie 65C 75 minut
Apr 26, 2018, 10:45 PM