

Maupka MIPA TB

- Gravity **16.8 BLG**
- ABV ---
- IBU **18**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (62.2%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (7.8%) | 80 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (7.8%) | 80 % | 3 |
| Adjunct | laktoza | 0.43 kg (6.7%) | 1 % | 1 |
| Adjunct | mango pure | 1 kg (15.6%) | 90 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Goldings UK | 60 g | 15 min | 6.2 % |
| Aroma (end of boil) | Ekuanot | 50 g | 0 min | 14 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|---------|------------|
| FM53 Voss kveik | Ale | Liquid | 1000 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------|--------|---------|----------|
| Other | laktoza | 0.43 g | Boil | 10 min |
| Flavor | pulpa mango | 500 g | Primary | 2 day(s) |
| Flavor | pulpa brzoskwini | 500 g | Primary | 2 day(s) |