

# Mleczne Mango IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **26**
- SRM **4.3**
- 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 **40 min**
- Evaporation rate **10 %/h**
- Boil size **25.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.43 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (71.4%)	81 %	4
Grain	Płatki owsiane	1 kg (14.3%)	60 %	3
Grain	Płatki pszeniczne	1 kg (14.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	10 g	30 min	14 %
Aroma (end of boil)	Ekuanot	20 g	20 min	14 %
Boil	Citra	50 g	0 min	12 %
Dry Hop	Citra	50 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Mango	1000 g	Secondary	3 day(s)