

# Bryg Nr. 134 Mango Mussoli

New England IPA (6 E)

**Type:** All Grain

**Batch Size:** 210,00 L

**Boil Size:** 268,00 L

**Boil Time:** 90 min

**End of Boil Vol:** 250,00 L

**Final Bottling Vol:** 200,00 L

**Fermentation:** Ale, 19->23 (16 dage)

**Date:** 04 May 2024

**Brewer:**

**Asst Brewer:**

**Equipment:** 200 L Polsinelli  
66%

**Efficiency:** 73,00 %

**Est Mash Efficiency:** 83,4 %

**Taste Rating:** 30,0



## Taste Notes:

## Prepare for Brewing

- Create a yeast starter with 20,00 L of wort (2396,53 g dry malt extract)
- Clean and Prepare Brewing Equipment
- Total Water Needed: 337,29 L
- Mash Water Acid: None

## Water Prep

Amt	Name	Type	#	%/IBU	Volume
216,18 L	Øster Løgum Vand	Water	1	-	-
50,00 ml	Lactic Acid (Mash)	Water Agent	2	-	-
20,00 g	Calcium Chloride (Mash)	Water Agent	3	-	-
10,00 g	Epsom Salt (MgSO4) (Mash)	Water Agent	4	-	-
5,00 g	Salt (Mash)	Water Agent	5	-	-

## Mash or Steep Grains

### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
4,50 kg	Rice Hulls (0,0 EBC)	Adjunct	6	7,6 %	4,50 L
16,50 kg	BEST Pale Ale (BESTMALZ) (6,0 EBC)	Grain	7	27,9 %	10,76 L
16,50 kg	CHÂTEAU WHEAT BLANC (4,5 EBC)	Grain	8	27,9 %	10,76 L
8,30 kg	CHÂTEAU CARA CLAIR (5,5 EBC)	Grain	9	14,0 %	5,41 L
8,20 kg	Flaked Torrefied Oats (Crisp) (5,0 EBC)	Grain	10	13,9 %	5,35 L
5,20 kg	CHÂTEAU CARA BLOND® (20,0 EBC)	Grain	11	8,8 %	3,39 L
45,00 ml	Lactic Acid (Sparge)	Water Agent	12	-	-
10,00 g	Epsom Salt (MgSO4) (Sparge)	Water Agent	13	-	-

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 174,99 L of water at 72,8 C	66,7 C	90 min

- Sparge Water Acid: 45,0 ml (3,0 tbsp) Lactic Acid (88%)
- Fly sparge with 162,30 L water at 75,6 C
- Add water to achieve boil volume of 268,00 L
- Estimated pre-boil gravity is 1,053 SG

## Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
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400,00 g	Citra [12,00 %] - Steep/Whirlpool 15,0 min, 90,2 C	Hop	14	10,4 IBUs	-
400,00 g	Mosaic (HBC 369) [12,25 %] - Steep/Whirlpool ...	Hop	15	10,6 IBUs	-
200,00 g	Chinook, New Zealand [12,10 %] - Steep/Whirl...	Hop	16	5,2 IBUs	-

Estimated Post Boil Vol: 250,00 L and Est Post Boil Gravity: 1,059 SG

### Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 210,00 L

### Pitch Yeast and Measure Gravity and Volume

#### Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
5,0 pkg	California Ale (White Labs #WLP001) [35,49 ml]	Yeast	17	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1,059 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 210,00 L)

### Fermentation

- 04 May 2024 - Primary Fermentation (7,00 days at 19,0 C ending at 19,0 C)
- 11 May 2024 - Secondary Fermentation (9,00 days at 23,0 C ending at 23,0 C)

### Dry Hop and Bottle/Keg

#### Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU	Volume
400,00 g	Citra [12,00 %] - 3,0 Days Before Bottling for 4,0...	Hop	18	0,0 IBUs	-
400,00 g	El Dorado [15,00 %] - 3,0 Days Before Bottling f...	Hop	19	0,0 IBUs	-

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1,013 SG)
- Date Bottled/Kegged: 20 May 2024 - Carbonation: Bottle with 1070,43 g Table Sugar
- Age beer for 0,00 days at 20,0 C
- 20 May 2024 - Drink and enjoy!

### Notes