

# Bryg Nr. 127 Mango Mussolini

New England IPA (6 E)

**Type:** All Grain  
**Batch Size:** 150,00 L  
**Boil Size:** 205,50 L  
**Boil Time:** 90 min  
**End of Boil Vol:** 187,50 L  
**Final Bottling Vol:** 150,00 L  
**Fermentation:** Ale, 19->23 (16 dage)

**Date:** 07 May 2023  
**Brewer:**  
**Asst Brewer:**  
**Equipment:** 150 L Polsinelli 50% 2 x 75 i smÅ¥ tanke  
**Efficiency:** 73,00 %  
**Est Mash Efficiency:** 87,6 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
216,18 L	Øster Løgum Vand	Water	1	-	-
53,57 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	-	-
3,48 kg	Rice Hulls (0,0 EBC)	Adjunct	6	8,3 %	3,48 L
11,62 kg	CHÂTEAU PALE ALE (8,5 EBC)	Grain	7	27,8 %	7,57 L
11,62 kg	CHÂTEAU WHEAT BLANC (4,5 EBC)	Grain	8	27,8 %	7,57 L
5,81 kg	CHÂTEAU CARA CLAIR (5,5 EBC)	Grain	9	13,9 %	3,79 L
5,81 kg	Flaked Torrefied Oats (Crisp) (5,0 EBC)	Grain	10	13,9 %	3,79 L
3,48 kg	CHÂTEAU CARA BLOND® (20,0 EBC)	Grain	11	8,3 %	2,27 L
10,00 g	Epsom Salt (MgSO4) (Sparge)	Water Agent	12	-	-
350,00 g	Citra [12,00 %] - Steep/Whirlpool 15,0 min, 90,2 C	Hop	13	12,4 IBUs	-
350,00 g	Mosaic (HBC 369) [12,25 %] - Steep/Whirlpool 15,0 min,...	Hop	14	12,7 IBUs	-
150,00 g	Chinook, New Zealand [12,10 %] - Steep/Whirlpool 15,0...	Hop	15	5,4 IBUs	-
6,0 pkg	California Ale (White Labs #WLP001) [35,49 ml]	Yeast	16	-	-
500,00 g	Mango (Secondary 4,0 days)	Flavor	17	-	-
400,00 g	Citra [12,00 %] - 3,0 Days Before Bottling for 4,0 Days	Hop	18	0,0 IBUs	-
400,00 g	El Dorado [15,00 %] - 3,0 Days Before Bottling for 8,0 Days	Hop	19	0,0 IBUs	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,057 SG  
**Est Final Gravity:** 1,012 SG  
**Estimated Alcohol by Vol:** 6,0 %  
**Bitterness:** 30,4 IBUs  
**Est Color:** 10,8 EBC

**Measured Original Gravity:** 1,060 SG  
**Measured Final Gravity:** 1,012 SG  
**Actual Alcohol by Vol:** 6,4 %  
**Calories:** 565,4 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Medium Body,  
 No Mash Out  
**Sparge Water:** 138,31 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** TRUE  
**Est Mash PH:** 5,79  
**Measured Mash PH:** 5,20

**Total Grain Weight:** 41,82 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Target Mash PH:** 5,20  
**Mash Acid Addition:** None  
**Sparge Acid Addition:** 38,4 ml (2,6 tbsp)  
 Lactic Acid (88%)

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 119,06 L of water at 73,0 C	66,7 C	90 min

**Sparge:** Fly sparge with 138,31 L water at 75,6 C

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

## Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 802,83 g

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 802,83 g

**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, 19->23 (16 dage)  
**Fermenter:**

**Storage Temperature:** 20,0 C

Table Sugar  
**Carbonation (from Meas Vol):** Bottle with  
695,78 g Table Sugar  
**Age for:** 0,00 days

Notes

*Created with BeerSmith*