

# Mango DIPA

**Batch Size:** 23,00 l  
**Boil Size:** 29,02 l  
**Boil Time:** 60 min  
**Fermentation:** Ale, Single Stage  
**Alcohol by Vol:** 6,6 %  
**Bitterness:** 43,9 IBUs  
**Color:** 8,7 EBC

**Equipment:** Coobra CB3 2,5 kw  
**Efficiency:** 72,00 %  
**End of Boil Vol:** 25,52 l  
**Total Grain Weight:** 7,10 kg  
**Final Bottling Vol:** 22,00 l  
**Original Gravity:** 1,070 SG  
**Final Gravity:** 1,019 SG  
**Calories:** 718,2 kcal/l



## Ingredients

Amt	Name	Type	#	%/IBU
0,20 kg	Rice Hulls (0,0 EBC)	Adjunct	1	2,8 %
4,00 kg	Pilsner (2 Row) (3,2 EBC)	Grain	2	56,3 %
0,80 kg	Maris Otter (5,9 EBC)	Grain	3	11,3 %
0,80 kg	Wheat Malt (4,0 EBC)	Grain	4	11,3 %
0,50 kg	Cara Pale (10,0 EBC)	Grain	5	7,0 %
0,50 kg	Wheat, Torrified (3,3 EBC)	Grain	6	7,0 %
0,30 kg	Table Sugar or Dextrose (2,0 EBC)	Sugar	7	4,2 %
15,00 g	Amarillo [7,90 %] - Boil 60,0 min	Hop	8	11,3 IBUs
15,00 g	Mosaic [12,40 %] - Boil 60,0 min	Hop	9	17,7 IBUs
10,00 g	Amarillo [7,90 %] - Boil 30,0 min	Hop	10	5,8 IBUs
10,00 g	Mosaic [12,40 %] - Boil 30,0 min	Hop	11	9,1 IBUs
15,00 g	Amarillo [7,90 %] - Boil 0,0 min	Hop	12	0,0 IBUs
15,00 g	Mosaic [12,40 %] - Boil 0,0 min	Hop	13	0,0 IBUs
1,0 pkg	Empire Ale (Mangrove Jack #M15) [50,28 ml]	Yeast	14	-
60,00 g	Amarillo [7,90 %] - Dry Hop 4,0 Days	Hop	15	0,0 IBUs
60,00 g	Mosaic [12,40 %] - Dry Hop 4,0 Days	Hop	16	0,0 IBUs
0,40 kg	Mango Puré (Secondary 1,0 weeks)	Flavor	17	-

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 21,00 l of water at 74,8 C	69,0 C	60 min
Mash Out	Add 0,00 l of water and heat to 75,6 C over 2 min	75,6 C	10 min

**Sparge:** Fly sparge with 14,83 l water at 80,0 C

Cool wort to fermentation temperature. Transfer wort to fermenter.  
Add water if needed to achieve final volume of 23,00 l

## Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1,0 pkg	Empire Ale (Mangrove Jack #M15) [50,28 ml]	Yeast	14	-

- Primary fermentation (14,00 days at 19,4 C)

## Primary Ingredients

Amt	Name	Type	#	%/IBU
0,40 kg	Mango Puré (Secondary 1,0 weeks)	Flavor	17	-

- Secondary fermentation (10,00 days at 18,3 C)  
- Age for 7,00 days at 18,3 C

## Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU
60,00 g	Amarillo [7,90 %] - Dry Hop 4,0 Days	Hop	15	0,0 IBUs
60,00 g	Mosaic [12,40 %] - Dry Hop 4,0 Days	Hop	16	0,0 IBUs

**Carbonation Type:** Bottle  
**Weight:** 117,75 g  
**Bottling Temperature:** 21,1 C

**Carbonation Used:** Bottle with 117,75 g Table Sugar  
**Age for:** 30,00 days  
**Storage Temperature:** 18,3 C

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