

# Mango Habanero IPA

Created Thursday July 18th 2013



Meadhawg

Method: **All Grain** Style: **Imperial IPA** Boil Time: **60 min** Batch Size: **5.5 gallons** (fermentor volume)

Pre Boil Size: **7.5 gallons** Pre Boil Gravity: **1.063** (recipe based estimate) Efficiency: **70%** (brew house)

Rating: **5.00** ((6 votes) Reviews) Calories: **285 calories** (Per 12oz) Carbs: **26.7 g** (Per 12oz)

Original Gravity: **1.086** Final Gravity: **1.018** ABV (standard): **8.9%** IBU (tinseth): **98.1** SRM (morey): **8.6** Mash pH: **5.7** Cost \$: **n/a**

## Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
15 lb	American - Pale 2-Row		37	1.8	81.1%
2 lb	American - Caramel / Crystal 20L		35	20	10.8%
1 lb	Flaked Wheat		34	2	5.4%
0.50 lb	Rolled Oats		33	2.2	2.7%

**18.50 lbs / \$ 0.00**

## Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
1.25 oz	Magnum		Pellet	15	Boil	60 min	57.62	16.7%
1 oz	Centennial		Pellet	10	Boil	30 min	23.62	13.3%
1.25 oz	Centennial		Pellet	10	Boil	10 min	13.93	16.7%
1 oz	Citra		Pellet	11.1	Boil	1 min	1.47	13.3%
1 oz	Zythos		Pellet	11	Boil	1 min	1.46	13.3%
0.50 oz	Centennial		Pellet	10	Dry Hop	0 days		6.7%
1 oz	Citra		Pellet	10	Dry Hop	0 days		13.3%
0.50 oz	Zythos		Pellet	11	Dry Hop	0 days		6.7%

**7.50 oz / \$ 0.00**

## Mash Guidelines

Amount	Description	Type	Temp	Time
4 gal	Strike water at 160	Infusion	150 °F	60 min
5 gal		Sparge	170 °F	15 min

## Other Ingredients

Amount	Name	Cost	Type	Use	Time
1 each	Whirlfloc Tab		Fining	Boil	5 min.
44 oz	Pureed Frozen Mango		Flavor	Boil	5 min.
1 each	Pureed Habanero Pepper		Flavor	Boil	5 min.
32 oz	Organic Mango Juice		Flavor	Secondary	0 min.
1 each	Sliced Habanero Pepper		Flavor	Secondary	0 min.

## Yeast

**White Labs - California Ale Yeast WLP001**

Amount: 1 Each Cost: Attenuation (avg): 76.5% Flocculation: Medium

Optimum Temp: 68 - 73 °F Starter: Yes Fermentation Temp: 70 °F Pitch Rate: -

## Priming

Method: Corn Sugar      Amount: 4.6 oz / .66 C

## Target Water Profile

Balanced Profile

$\text{Ca}^{+2}$  80

$\text{Mg}^{+2}$  5

$\text{Na}^{+}$  25

$\text{Cl}^{-}$  75

$\text{SO}_4^{-2}$  80

$\text{HCO}_3^{-}$  100

## Quick Water Requirements

Water	Gallons	Quarts
Recipe was last saved using US units, but you are currently using METRIC units. Adjusting volumes to METRIC units		
Strike water volume at mash thickness of 3 L/kg	25.17	100.7
Grain absorption losses	-7.09	-28.4
Remaining sparge water volume (equipment estimates 7.1 L)	10.31	41.2
Pre boil volume (equipment estimates 25.2 L)	28.39	113.6
Boil off losses	-2.9	-11.6
Hops absorption losses (first wort, boil, aroma)	-0.94	-3.7
Post boil Volume	21.35	85.4
Kettle losses	-0.53	-2.1
Going into fermentor	20.82	83.3
<b>Total:</b>	<b>10.06</b>	<b>40.3</b>

## Notes

Add the pureed mango and habanero to the boil with about 5 minutes left. When transferring to the primary do NOT strain the wort.

One week in primary

Add mango juice, sliced habanero and dry hops when transferring to the secondary.

Two Weeks in secondary

OG 1.065

FG 1.009

ABV 7.35%

OG 1.080 - lots of sediment

FG 1.012

ABV 8.9%

Batch - San Diego Super Yeast - Very little pepper flavor or heat

OG 1.070

FG 1.010

ABV 7.9%

OG 1.084

FG 1.012

ABV 9.5%