

Mango NEIPA - 7%

New England IPA

Author: Brandon Edwards

Type: All Grain

IBU : 62 (Tinseth)
Color : 7 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.048
Original Gravity : 1.066
Final Gravity : 1.015

Fermentables (14 lb)

10 lb - Pale Malt, 2-Row 1.9 °L (71.4%)
1 lb - 15 min - Boil - Milk Sugar (Lactose) 0...
1 lb - Oats, Flaked 1.3 °L (7.1%)
1 lb - Flameout - Sugar content from Mango Pu...
1 lb - Wheat Flaked 1.7 °L (7.1%)

Hops (238 g)

60 min - 14 g - Warrior - 15% (24 IBU)

Hop Stand

20 min hopstand @ 180 °F
20 min 180 °F - 84 g - Citra - 12% (19 IBU)
20 min 180 °F - 84 g - Mosaic - 12.25% (19 IBU)

Dry Hops

2 days - 28 g - Citra (Cryo) - 24%
2 days - 28 g - Mosaic (Cryo) - 24%

Miscellaneous

Mash - 8 g - Calcium Chloride (CaCl2)
Mash - 1 g - Canning Salt (NaCl)
Mash - 1 g - Epsom Salt (MgSO4)
Mash - 2 g - Gypsum (CaSO4)
Mash - 1 ml - Phosphoric Acid 85%
Primary - 90 oz - Mango Pulp

Yeast

2 pkg - Lallemand (LalBrew) Verdant IPA

Anvil Foundry

Batch Size : 5.5 gal
Boil Size : 6.8 gal
Post-Boil Vol : 6.3 gal

Mash Water : 6.83 gal
Sparge Water : 0 gal

Boil Time : 60 min
Total Water : 6.83 gal

Brewhouse Efficiency: 65%
Mash Efficiency: 71.5%

Mash Profile

High fermentability
156.9 °F - Strike Temp
150 °F - 30 min - Temperature

Fermentation Profile

Ale
68 °F - 14 days - Primary

Water Profile

Reverse Osmosis Water (NEIPA)
Ca 103 Mg 4 Na 23 Cl 177 SO 59

SO/Cl ratio: 0.3
Mash pH: 5.49

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



7 EBC

Recipe Notes

The "sugar content of mango pulp" is a guesstimate based off OG after combining everything. You definitely don't need the bittering addition, but I wasn't against it.

Mango addition turned out best IMO being added at whirlpool rather than to the fermenter, which I was surprised by.

I used this specific product: <https://www.amazon.com/gp/product/B004749I1M/>