



MANGO IPA

20 LITERS

MANGO IPA

Estimated values

Alc %:	6%
OG:	1.055
FG:	1.010
IBU:	25
EBC:	10

CONTENTS

1 bag	Fresh Wort*
50g	Azacca dry hop - add 7 days before bottling
20ml	Mango flavouring - add 2 days before bottling
1 pk	LalBrew Verdant IPA

*The fresh wort bag contains sediment that can be carried over to your fermentation vessel, without it impairing the end result.

GUIDANCE

1. Sanitize all equipment to be used.
 2. Pour the wort into the fermenter.
 3. Add 5 liters of water
 4. Add yeast- recomanded fermenting time is 14 days
 5. Add dry hops 7 days before bottling
 6. Add mango flavouring 2 days before bottling
- After fermentation, the beer should have a stable FG over 3 days**
7. Keg or bottle the finished beer

For carbonation in bottles: add 6g of sugar per liter.

INFORMATION

Fermentation temp **20°C**
Days of fermentation **14 days**

Recommendations

Aging time **2 weeks**
Serving temperature **5°C**
Priming sugar **6g pr liter**
CO2 Volume **2,4 Vol**

TIPS

Hydrometer reading:

When measuring OG with a hydrometer, the reading may be inaccurate due to uneven mixing of the added water and wort.

Foggy beer

Due to late cooling during production, there is a high risk of chill haze. This does not affect the flavor, and the beer will become clearer over time.

If you want to speed up the clarification process, the following products can help:

- Brewers Clarex (add with the yeast)
- Beer Finings (add the day before bottling or kegging)

(More info on the back)



Cut out!

It fits in the
Bishop Tap Handle
KL17947

O.G:

F.G:

ABV:

Brewed date:

Notes:

OUR FWK

Hydrometer Measurement

We have calculated the OG based on the wort in the bag and the amount of water added. If you take a measurement right after mixing in clean water, it will most likely give a value that differs from the stated OG, as the wort with a high sugar content and cold tap water will take time to blend into a homogeneous mixture

Cloudy Beer

Our wort is filled hot into the bag, which is first vacuumed, then nitrogen-flushed, and filled. This method ensures the best possible shelf life. (Any bubbles in the bag are nitrogen, not air.)

This method results in a longer cooling process than usual, which can cause what is known as "cold haze" in the finished beer. In practice, this means that the beer may appear clear when warm, but becomes cloudy in the glass after being refrigerated. This is purely aesthetic and does not affect taste or flavor.

If you want to speed up the clearing process, the following products can help:

- Brewers Clarex (added with yeast)
- Beer Finings (added the day before bottling)

The product is developed by Ølbrygging AS, Norway and produced at Arendals Bryggeri by professional brewers

