

# Bubba's Mango Habanero IPA

American IPA (21 A)

**Type:** All Grain  
**Batch Size:** 3.00 gal  
**Boil Size:** 3.69 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 3.39 gal  
**Final Bottling Vol:** 3.12 gal  
**Fermentation:** Ale, Single Stage

**Date:** 27 Feb 2019  
**Brewer:** Bubba  
**Asst Brewer:**  
**Equipment:** 02- All Grain - Mini 3 Gal/11.3 l - BIAB Stovetop  
**Efficiency:** 72.00 %  
**Est Mash Efficiency:** 78.0 %  
**Taste Rating:** 30.0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
6.00 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	1	-	-
5 lbs 6.2 oz	Pale Malt (2 Row) US (2.0 SRM)	Grain	2	78.6 %	0.42 gal
8.6 oz	Munich Malt - 10L (10.0 SRM)	Grain	3	7.8 %	0.04 gal
3.6 oz	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	4	3.3 %	0.02 gal
2.9 oz	Carafoam (2.0 SRM)	Grain	5	2.6 %	0.01 gal
2.9 oz	Melanoiden Malt (20.0 SRM)	Grain	6	2.6 %	0.01 gal
0.58 oz	Citra [13.00 %] - Boil 60.0 min	Hop	7	28.8 IBUs	-
0.46 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	8	-	-
0.58 oz	Citra [13.00 %] - Boil 15.0 min	Hop	9	14.4 IBUs	-
0.58 oz	Citra [13.00 %] - Boil 10.0 min	Hop	10	10.5 IBUs	-
5.5 oz	Corn Sugar (Dextrose) [Boil] [Boil for 10 min](0.0 SRM)	Sugar	11	5.1 %	0.03 gal
0.58 oz	Citra [13.00 %] - Boil 5.0 min	Hop	12	5.8 IBUs	-
0.58 oz	Citra [13.00 %] - Boil 1.0 min	Hop	13	1.3 IBUs	-
0.5 pkg	London ESB Ale (Wyeast Labs #1968) [124.21 ml]	Yeast	14	-	-
2.50 lb	Mango - Frozen (Secondary 7.0 days)	Flavor	15	-	-
0.90 Items	Habanero Chili (Secondary 7.0 days)	Spice	16	-	-
0.58 oz	Citra [13.00 %] - 3.0 Days Before Bottling for 10.0 Days	Hop	17	0.0 IBUs	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.062 SG  
**Est Final Gravity:** 1.017 SG  
**Estimated Alcohol by Vol:** 6.0 %  
**Bitterness:** 60.8 IBUs  
**Est Color:** 6.7 SRM

**Measured Original Gravity:** 1.068 SG  
**Measured Final Gravity:** 1.010 SG  
**Actual Alcohol by Vol:** 7.6 %  
**Calories:** 227.9 kcal/12oz

## Mash Profile

**Mash Name:** 01 - BIAB Full Body (154 Degree)  
**Sparge Water:** 0.00 gal  
**Sparge Temperature:** 168.0 F  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5.51  
**Measured Mash PH:** 5.20

**Total Grain Weight:** 6 lbs 13.6 oz  
**Grain Temperature:** 72.0 F  
**Tun Temperature:** 72.0 F  
**Target Mash PH:** 5.20  
**Mash Acid Addition:** None  
**Sparge Acid Addition:** None

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 16.65 qt of water at 159.8 F	154.0 F	60 min

**Sparge:** If steeping, remove grains, and prepare to boil wort

**Mash Notes:** Brew In a bag at 154 for full body.

### Carbonation and Storage

**Carbonation Type:** Keg  
**Pressure/Weight:** 9.15 PSI  
**Keg/Bottling Temperature:** 38.0 F  
**Fermentation:** Ale, Single Stage  
**Fermenter:**

**Volumes of CO2:** 2.3  
**Carbonation Est:** Keg with 9.15 PSI  
**Carbonation (from Meas Vol):** Keg with 9.15 PSI  
**Age for:** 30.00 days  
**Storage Temperature:** 65.0 F

### Notes

Adjusted the amount of hops to try to hit ~60 IBU.

Started the BiaB mash at 155 degrees. After an hour it was 153 degrees. Pretty much where I wanted it to be.

Pitched the starter at 73 Degrees.

Day 1-3 - a lot of activity in the air lock - bubbles releasing every second.

Day 5 - all bubbling in the air lock had stopped. Drained the trub - about 1 quart.

Added 1.25 oz of Citra for the Dry hopping.

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