

## #2 MANGO APA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **47**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (83.3%)	80 %	4
Grain	Płatki owsiane	1 kg (16.7%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	22 g	45 min	15.5 %
Whirlpool	Strata	20 g	25 min	15.3 %
Whirlpool	Nelson Sauvín	20 g	25 min	10.1 %
Dry Hop	Strata	50 g	4 day(s)	15.3 %
Dry Hop	Nelson Sauvín	50 g	4 day(s)	10.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Liquid	180 ml	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Mango	2000 g	Secondary	10 day(s)