

# Mandryl (Tropical IPA)

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **87**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (54.5%)	80 %	5
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Strzegom Pilzneński	1 kg (18.2%)	80 %	4
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Citra	20 g	60 min	12 %
Boil	Cascade	20 g	20 min	6 %
Boil	Citra	20 g	20 min	12 %
Aroma (end of boil)	Citra	20 g	1 min	12 %
Aroma (end of boil)	Cascade	30 g	1 min	6 %
Boil	Chinook	20 g	20 min	13 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	mango	2000 g	Secondary	7 day(s)
Flavor	marakuja	500 g	Secondary	7 day(s)