

# Mango APA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **48**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (89.3%)	79 %	6
Grain	Weyermann pszeniczny jasny	0.6 kg (10.7%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	35 g	60 min	11.3 %
Boil	Chinook	15 g	15 min	11.3 %
Aroma (end of boil)	Azacca	30 g	0 min	14 %
Whirlpool	Azacca	30 g	---	14 %
Dry Hop	Azacca	40 g	---	14 %

## Notes

- na aromat 30 g na 30 min, whirlpool 70stopni  
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