

# mango ipa

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **41**
- SRM **3.7**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

| Type  | Name           | Amount        | Yield | EBC |
|-------|----------------|---------------|-------|-----|
| Grain | Pilznieński    | 5 kg (76.9%)  | 81 %  | 4   |
| Grain | Płatki owsiane | 0.5 kg (7.7%) | 85 %  | 3   |
| Grain | Pszeniczny     | 1 kg (15.4%)  | 85 %  | 4   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Summit  | 10 g   | 60 min   | 17 %       |
| Boil    | Equinox | 10 g   | 35 min   | 13.1 %     |
| Boil    | Equinox | 20 g   | 30 min   | 13.1 %     |
| Boil    | Chinook | 30 g   | 0 min    | 13 %       |
| Dry Hop | Citra   | 30 g   | 7 day(s) | 12 %       |
| Dry Hop | Summit  | 20 g   | 7 day(s) | 17 %       |