

Mango IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **41**
- SRM **6.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.1 kg (45.7%)	79 %	6
Grain	Monachijski	1 kg (21.7%)	80 %	16
Grain	Pszeniczny	1 kg (21.7%)	85 %	4
Grain	Płatki owsiane	0.3 kg (6.5%)	85 %	3
Grain	Płatki orkiszowe	0.1 kg (2.2%)	80 %	4
Grain	Rye, Flaked	0.1 kg (2.2%)	78.3 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	10 %
Boil	Cascade PL	15 g	60 min	5.2 %
Boil	Cascade PL	10 g	30 min	5.2 %
Aroma (end of boil)	Cascade	10 g	5 min	6 %
Aroma (end of boil)	Mosaic	10 g	5 min	10 %