

# Mango IPA

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **49**
- SRM **7.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale Zero	5 kg (71.4%)	79 %	6
Grain	Caramel Pale Viking	1 kg (14.3%)	77 %	8
Grain	Platki owsiane	0.5 kg (7.1%)	85 %	3
Grain	Viking Cookie malt	0.5 kg (7.1%)	72 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	10.4 %
Boil	Oktawia	20 g	30 min	8.7 %
Whirlpool	Chinook	20 g	45 min	9.1 %
Dry Hop	Chinook	30 g	4 day(s)	9.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa Mango	1000 g	Secondary	4 day(s)