

# Mango IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **64**
- SRM **5.6**

## 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (83.3%)	85 %	7
Grain	Weyermann pszeniczny jasny	1 kg (16.7%)	80 %	6

## Hops

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

## 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	2000 g	Secondary	1 day(s)