

# Mango IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **3.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Soufflet	3 kg (63.2%)	81 %	4
Grain	Płatki pszeniczne	1 kg (21.1%)	85 %	3
Grain	Płatki owsiane	0.6 kg (12.6%)	85 %	3
Grain	Acid Malt	0.15 kg (3.2%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	50 min	12 %
Boil	Equinox	15 g	10 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	500 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	8 g	Mash	---