

# Mango IPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **27**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (67.2%)   | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 1 kg (16.8%)   | 83 %  | 5   |
| Grain | Platki owsiane       | 0.6 kg (10.1%) | 60 %  | 3   |
| Sugar | pulpa mango          | 0.35 kg (5.9%) | --- % | --- |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Herkules | 10 g   | 60 min | 17 %       |
| Boil    | Chinook  | 10 g   | 30 min | 13 %       |
| Boil    | Chinook  | 10 g   | 1 min  | 13 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 150 ml | Fermentis  |