

Mango IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **27**
- SRM **9.7**
- 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 **30 min**
- Evaporation rate **1 %/h**
- Boil size **21.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|----------------|--------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 3.8 kg (93.8%) | 81 % | 26 |
| Sugar | Milk Sugar (Lactose) | 0.25 kg (6.2%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 30 min | 16.1 % |
| Boil | Citra | 10 g | 15 min | 13 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 5 min | 16.1 % |
| Aroma (end of boil) | Citra | 10 g | 1 min | 13 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 30 g | 1 min | 16.1 % |
| Dry Hop | Citra | 30 g | 5 day(s) | 13 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 50 g | 5 day(s) | 16.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|-----------|-----------|
| Flavor | Pulpa mango | 2500 g | Secondary | 15 day(s) |