

# Mango Pale Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2 kg (64.5%)   | 82 %  | 4   |
| Grain | Pszeniczny          | 0.5 kg (16.1%) | 85 %  | 4   |
| Grain | Płatki pszeniczne   | 0.4 kg (12.9%) | 85 %  | 3   |
| Grain | Płatki owsiane      | 0.2 kg (6.5%)  | 85 %  | 3   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Warrior | 10 g   | 60 min   | 15.5 %     |
| Boil    | Chinook | 5 g    | 60 min   | 13 %       |
| Dry Hop | Mosaic  | 12 g   | 4 day(s) | 10 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 120 ml | Fermentis  |

## Extras

| Type   | Name        | Amount | Use for   | Time     |
|--------|-------------|--------|-----------|----------|
| Flavor | pulpa mango | 850 g  | Secondary | 7 day(s) |