

# mango, papaya IPA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **35**
- SRM **3.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński         | 3 kg (52.2%)   | 81 %  | 4   |
| Grain | Pszeniczny         | 2 kg (34.8%)   | 85 %  | 4   |
| Grain | Płatki owsiane     | 0.5 kg (8.7%)  | 60 %  | 3   |
| Grain | Cara-Pils/Dextrine | 0.25 kg (4.3%) | 72 %  | 4   |

## Hops

| Use for | Name          | Amount | Time     | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil    | lunga         | 20 g   | 60 min   | 12.4 %     |
| Boil    | Mosaic        | 15 g   | 10 min   | 11.4 %     |
| Boil    | Strata        | 15 g   | 10 min   | 13.6 %     |
| Dry Hop | Nelson Sauvín | 50 g   | 3 day(s) | 11 %       |
| Dry Hop | Strata        | 50 g   | 3 day(s) | 13.6 %     |

## Yeasts

| Name     | Type | Form | Amount | Laboratory |
|----------|------|------|--------|------------|
| gausemel | Ale  | Dry  | 10 g   | ---        |

## Extras

| Type   | Name         | Amount | Use for   | Time     |
|--------|--------------|--------|-----------|----------|
| Flavor | pulpa mango  | 1000 g | Secondary | 3 day(s) |
| Flavor | pulpa papaja | 1000 g | Secondary | 3 day(s) |