MANGO IPA 2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg *(90.9%)*	82 %	4
Grain	Viking Wheat Malt	0.5 kg *(9.1%)*	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	50 g	60 min	7.1 %
Dry Hop	Amarillo	50 g	4 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa Mango	1700 g	Secondary	7 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.