#44 Mandaryna i Django zajadają mango

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **41**
- SRM **10.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22.9 liter(s)**
- Trub loss **7 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **26.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy jasny	4.6 kg *(95.6%)*	70.5 %	30
Adjunct	Puree mango (0.85 kg)	0.212 kg *(4.4%)*	80 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria DE 2018 granulat	25 g	60 min	8 %
Boil	Mandarina Bavaria DE 2018 granulat	25 g	30 min	8 %
Aroma (end of boil)	Mandarina Bavaria DE 2018 granulat	25 g	10 min	8 %
Dry Hop	Mandarina Bavaria DE 2018 granulat	100 g	5 day(s)	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	100 ml	Fermentum Mobile