Mango IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **3.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Soufflet	3 kg *(63.2%)*	81 %	4
Grain	Płatki pszeniczne	1 kg *(21.1%)*	85 %	3
Grain	Płatki owsiane	0.6 kg *(12.6%)*	85 %	3
Grain	Acid Malt	0.15 kg *(3.2%)*	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	50 min	12 %
Boil	Equinox	15 g	10 min	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	500 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	8 g	Mash	---