

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	Pilznieński	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	Iunga	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 Sauvin	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)