

## #17 Mangolia

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **37**
- SRM **12.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (73.5%)	80 %	5
Grain	Płatki owsiane	0.8 kg (11.8%)	85 %	3
Grain	Karmelowy Pszeniczny Strzegom	1 kg (14.7%)	79 %	130

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	25 g	60 min	11 %
Boil	Nelson Sauvín	15 g	20 min	11 %
Aroma (end of boil)	Nelson Sauvín	10 g	5 min	11 %
Aroma (end of boil)	Nelson Sauvín	50 g	0 min	11 %
Whirlpool	Nelson Sauvín	100 g	0 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	15 min
Flavor	pulpa mango	800 g	Secondary	5 day(s)