

American Pale Ale/Mango

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **39**
- SRM **5.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (71.4%) | 85 % | 7 |
| Grain | Monachijski | 0.3 kg (7.1%) | 80 % | 16 |
| Grain | Carahell | 0.3 kg (7.1%) | 77 % | 26 |
| Grain | Płatki pszeniczne | 0.3 kg (7.1%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.3 kg (7.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnum | 15 g | 30 min | 12.7 % |
| Boil | Warrior | 30 g | 5 min | 15.5 % |
| Boil | Magnum | 15 g | 5 min | 13.5 % |
| Boil | Chinook | 20 g | 1 min | 11.4 % |
| Boil | Warrior | 17 g | 1 min | 15.5 % |