

# Mango APA

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **29**
- SRM **5.2**
- 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 **3.33 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.7 kg (72.5%)	40 %	7
Grain	Pilznieński	0.7 kg (13.7%)	40.5 %	4
Grain	Płatki pszeniczne	0.4 kg (7.8%)	42.5 %	3
Grain	Płatki owsiane	0.3 kg (5.9%)	42.5 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	5 g	60 min	13 %
Boil	Mosaic	10 g	60 min	10 %
Boil	Citra	10 g	5 min	12 %
Dry Hop	Citra	50 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa mango	1000 g	Primary	14 day(s)