

Mango APA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **48**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (89.3%) | 79 % | 6 |
| Grain | Weyermann pszeniczny jasny | 0.6 kg (10.7%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Chinook | 35 g | 60 min | 11.3 % |
| Boil | Chinook | 15 g | 15 min | 11.3 % |
| Aroma (end of boil) | Azacca | 30 g | 0 min | 14 % |
| Whirlpool | Azacca | 30 g | --- | 14 % |
| Dry Hop | Azacca | 40 g | --- | 14 % |

Notes

- na aromat 30 g na 30 min, whirlpool 70stopni
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