

# Mango IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **34**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (33.3%)	80 %	5
Grain	Pilzneński	2 kg (33.3%)	81 %	4
Grain	Monachijski	1 kg (16.7%)	80 %	16
Grain	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Equinox	20 g	10 min	13.1 %
Boil	lunga	10 g	10 min	11 %
Aroma (end of boil)	Equinox	10 g	0 min	13.1 %
Aroma (end of boil)	Galaxy	15 g	0 min	15 %
Aroma (end of boil)	Citra	15 g	0 min	12 %
Dry Hop	Citra	15 g	5 day(s)	12 %
Dry Hop	Galaxy	15 g	5 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa mango	1600 g	Secondary	7 day(s)