

Mango IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **27**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 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 | Viking Pale Ale malt | 4 kg (67.2%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1 kg (16.8%) | 83 % | 5 |
| Grain | Platki owsiane | 0.6 kg (10.1%) | 60 % | 3 |
| Sugar | pulpa mango | 0.35 kg (5.9%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Herkules | 10 g | 60 min | 17 % |
| Boil | Chinook | 10 g | 30 min | 13 % |
| Boil | Chinook | 10 g | 1 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |