

MANGO IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **46**
- SRM **3.9**
- Style **American IPA**

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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (54.5%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 2 kg (36.4%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 0.5 kg (9.1%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Warrior | 20 g | 60 min | 13.5 % |
| Boil | Warrior | 20 g | 25 min | 13.5 % |
| Dry Hop | Citra | 50 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|-----------|----------|
| Flavor | Pulpa Mango | 1700 g | Secondary | 7 day(s) |