

# Mango IPA OLA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **52**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	75 %	5
Grain	Viking Wheat Malt	1 kg (13.3%)	83 %	5
Grain	Płatki owsiane	0.5 kg (6.7%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (6.7%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (6.7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	20 g	60 min	15 %
Whirlpool	Galaxy	30 g	20 min	15 %
Whirlpool	Enigma (AUS)	40 g	20 min	17.2 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	Enigma (AUS)	10 g	3 day(s)	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	30 ml	FM