

# White IPA z mango

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **21**
- SRM **4.8**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (83.3%)	80 %	7
Grain	Pszeniczny	1 kg (16.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zythos	15 g	60 min	15.7 %
Dry Hop	Zythos	85 g	4 day(s)	15.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	sok z mango	2000 g	Primary	7 day(s)