

#19 APA mango

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **43**
- SRM **9.8**
- Style **American Pale Ale**

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 **1 %/h**
- Boil size **22.2 liter(s)**

Mash information

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

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------------|--------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 1.7 kg (50%) | 80 % | 35 |
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 1.7 kg (50%) | 81 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 11.5 % |
| Aroma (end of boil) | Topaz | 25 g | 15 min | 20.2 % |
| Aroma (end of boil) | Topaz | 25 g | 0 min | 20.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11.5 g | --- |