

AIPA Marakuja & Mango

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **39**
- SRM **8.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Fermentables

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

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Citra | 15 g | 60 min | 14 % |
| Boil | Citra | 10 g | 20 min | 14 % |
| Aroma (end of boil) | Citra | 10 g | 15 min | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 10.5 g | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|----------|
| Flavor | Pulpa Mango | 1700 g | Primary | 5 day(s) |
| Flavor | pulpa marakuja | 340 g | Primary | 5 day(s) |