

# American mango

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **41**
- SRM **9.4**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (100%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Aroma (end of boil)	Citra	7 g	15 min	12 %
Aroma (end of boil)	Citra	5 g	7 min	12 %
Aroma (end of boil)	Simcoe	5 g	5 min	13.2 %
Aroma (end of boil)	Simcoe	5 g	2 min	13.2 %
Aroma (end of boil)	Cascade	2 g	2 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	7 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	mango	500 g	Secondary	7 day(s)