

Kłopotango

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **77**
- SRM **4.2**
- 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)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (58.3%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (16.7%) | 85 % | 4 |
| Grain | Strzegom Pilzneński | 1 kg (16.7%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (8.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Equinox | 30 g | 60 min | 13.1 % |
| Boil | Rakau (NZ) | 25 g | 20 min | 9.5 % |
| Boil | Citra | 15 g | 20 min | 12 % |
| Boil | Equinox | 20 g | 10 min | 13.1 % |
| Boil | Citra | 15 g | 10 min | 12 % |
| Dry Hop | Citra | 35 g | 4 day(s) | 12 % |
| Dry Hop | Rakau (NZ) | 25 g | 4 day(s) | 9.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|----------|
| Flavor | Pulpa z mango | 1000 g | Secondary | 4 day(s) |
| Flavor | Laktoza | 750 g | Secondary | 4 day(s) |