

# mango

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **31**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **14.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (65.6%)	80 %	7
Grain	Płatki owsiane	0.4 kg (13.1%)	85 %	3
Grain	Pszeniczny	0.4 kg (13.1%)	85 %	4
Sugar	Milk Sugar (Lactose)	0.25 kg (8.2%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	60 min	10.4 %
Whirlpool	Mosaic	15 g	20 min	10.4 %
Whirlpool	ekuanot	15 g	20 min	12.8 %
Whirlpool	Mosaic	15 g	3 min	10.4 %
Dry Hop	ekuanot	15 g	3 day(s)	12.8 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	mango	500 g	Secondary	14 day(s)