

# Mango

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **15**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (71.4%)	80 %	6
Grain	Płatki owsiane	0.8 kg (14.3%)	85 %	3
Grain	Płatki pszeniczne	0.8 kg (14.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	50 g	6 min	12.8 %

## Extras

Type	Name	Amount	Use for	Time
Other	laktoza	500 g	Boil	10 min
Spice	pulpa z mango	1000 g	Secondary	7 day(s)