

# Mango American Pale Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **42**
- SRM ---
- Style **American Pale Ale**

## 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4.5 kg (90%)	--- %	---
Grain	Pszoniczny jasny	0.5 kg (10%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	40 min	11.3 %
Boil	Azacca	25 g	15 min	14 %
Boil	Chinook	15 g	10 min	11.3 %
Whirlpool	Azacca	30 g	0 min	14 %

## Notes

- Na cicha poszlo: 20 gr chinook, 45 gr azacca.  
*Jan 30, 2018, 6:22 PM*