

Mango apa

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **84**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (45.5%) | 80 % | 5 |
| Grain | Pilzneński | 6 kg (54.5%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 50 g | 25 min | 15.5 % |
| Boil | Citra | 50 g | 15 min | 12 % |
| Aroma (end of boil) | Citra | 50 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|-----------|----------|
| Flavor | Pulpa mango | 3000 g | Secondary | 7 day(s) |