

Mango IPA Książęce

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **37**
- SRM **11.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	0.85 kg (37%)	80 %	35
Liquid Extract	Bruntal ekstrakt słodowy jasny	0.85 kg (37%)	81 %	26
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	0.6 kg (26.1%)	80 %	36

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Falconer's Flight	12 g	15 min	10 %
Aroma (end of boil)	Amarillo	12 g	15 min	9.5 %
Whirlpool	Falconer's Flight	15 g	15 min	10 %
Whirlpool	Amarillo	15 g	15 min	9.5 %
Dry Hop	Falconer's Flight BIOTRANSFORMACJA	18 g	5 day(s)	10 %
Dry Hop	Amarillo BIOTRANSFORMACJA	18 g	5 day(s)	9.5 %
Dry Hop	Falconer's Flight	25 g	3 day(s)	10.5 %
Dry Hop	Amarillo	25 g	3 day(s)	9.5 %
Dry Hop	Książęcy	50 g	3 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
GOZDAWA US CHICO	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	1.5 g	Boil	20 min
Water Agent	Chlorek wapnia	1 g	Boil	20 min
Water Agent	Porzywka dla drożdży YEAST G.F	2.5 g	Primary	---
Flavor	Pulpa Mango	1275 g	Secondary	7 day(s)