

# Mango NEIPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **54**
- SRM **6.8**
- Style **English 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 **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Maris Otter Crisp   | 5 kg (75.8%)  | 83 %  | 6   |
| Grain | Pszeniczny          | 0.5 kg (7.6%) | 85 %  | 4   |
| Grain | Strzegom Wiedeński  | 1 kg (15.2%)  | 79 %  | 10  |
| Grain | Strzegom Karmel 150 | 0.1 kg (1.5%) | 75 %  | 150 |

## Hops

| Use for             | Name       | Amount | Time      | Alpha acid |
|---------------------|------------|--------|-----------|------------|
| First Wort          | Centennial | 20 g   | 60 min    | 9.5 %      |
| Aroma (end of boil) | Mosaic     | 60 g   | 15 min    | 12.3 %     |
| Dry Hop             | Centennial | 80 g   | 10 day(s) | 9.5 %      |
| Dry Hop             | Citra      | 90 g   | 5 day(s)  | 12.9 %     |
| Dry Hop             | Amarillo   | 30 g   | 3 day(s)  | 8.5 %      |

## Yeasts

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

## Extras

| Type   | Name        | Amount | Use for   | Time     |
|--------|-------------|--------|-----------|----------|
| Flavor | Pulpa mango | 1000 g | Secondary | 5 day(s) |