

# Mango Pale Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (64.5%)	82 %	4
Grain	Pszeniczny	0.5 kg (16.1%)	85 %	4
Grain	Płatki pszeniczne	0.4 kg (12.9%)	85 %	3
Grain	Płatki owsiane	0.2 kg (6.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	15.5 %
Boil	Chinook	5 g	60 min	13 %
Dry Hop	Mosaic	12 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	120 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa mango	850 g	Secondary	7 day(s)