

## # mango wheat ipa

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Fermentables

| Type           | Name                                | Amount         | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | ekstrakt słodowy pale ale           | 1.7 kg (40.5%) | --- % | --- |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.7 kg (40.5%) | 80 %  | 30  |
| Liquid Extract | WES ekstrakt słodowy jasny          | 0.8 kg (19%)   | 80 %  | --- |

### Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Cascade PL | 15 g   | 60 min   | 5.2 %      |
| Boil                | Citra      | 15 g   | 60 min   | 12 %       |
| Aroma (end of boil) | Cascade PL | 15 g   | 10 min   | 5.2 %      |
| Aroma (end of boil) | Mosaic     | 20 g   | 10 min   | 10 %       |
| Dry Hop             | Mosaic     | 80 g   | 7 day(s) | 10 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

### Extras

| Type   | Name    | Amount | Use for   | Time     |
|--------|---------|--------|-----------|----------|
| Flavor | laktoza | 250 g  | Secondary | 7 day(s) |
| Flavor | mango   | 450 g  | Secondary | 7 day(s) |