

# pulpa mango

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **39**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	5
Grain	Pszeniczny	2 kg (26.7%)	85 %	4
Grain	Płatki owsiane	0.5 kg (6.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	13.5 %
Boil	mosaic	20 g	20 min	11.4 %
Boil	mosaic	20 g	10 min	11.4 %
Whirlpool	citra	10 g	0 min	13.5 %
Whirlpool	mosaic	20 g	0 min	11.4 %
Dry Hop	citra	20 g	5 day(s)	13.5 %
Dry Hop	mosaic	20 g	5 day(s)	11.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s33	Wheat	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa mango	800 g	Secondary	5 day(s)
Fining	mech irlandzki	5 g	Boil	0 min