

Ta IPA pachnie jak mango i passiflory

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **53**
- SRM **5.2**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.4 kg (80%)	79 %	6
Grain	Monachijski	0.45 kg (15%)	80 %	16
Grain	Strzegom Karmel 30	0.15 kg (5%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	5 %
Boil	Phoenix	10 g	60 min	8.8 %
Aroma (end of boil)	Citra	30 g	10 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Dry	12.5 g	Mauribrew

Extras

Type	Name	Amount	Use for	Time
Flavor	Mango	300 g	Secondary	7 day(s)