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)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.