

#17

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **34**
- SRM **16**
- Style **American IPA**

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 **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (60.2%) | 80 % | 5 |
| Grain | Caramel/Crystal Malt - 10L | 1 kg (12%) | 75 % | 150 |
| Grain | cookie malt | 1 kg (12%) | 75 % | 100 |
| Grain | Płatki owsiane | 0.7 kg (8.4%) | 85 % | 3 |
| Grain | płatki jaglane | 0.6 kg (7.2%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|-----------|------------|
| Boil | Polaris | 15 g | 60 min | 21 % |
| Boil | Cascade PL | 30 g | 10 min | 5.2 % |
| Boil | Citra | 10 g | 10 min | 12 % |
| Boil | Amarillo | 10 g | 10 min | 9.5 % |
| Dry Hop | Cascade PL | 70 g | 14 day(s) | 5.2 % |
| Dry Hop | Citra | 40 g | 14 day(s) | 12 % |
| Dry Hop | Amarillo | 15 g | 14 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------|--------|---------|-----------|
| Other | Mango świeże | 400 g | Primary | 0 day(s) |
| Flavor | mango susz | 70 g | Primary | 14 day(s) |