

## #19 APA mango

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **43**
- SRM **9.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **22.2 liter(s)**

### Mash information

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

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.7 kg (50%)	80 %	35
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (50%)	81 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11.5 %
Aroma (end of boil)	Topaz	25 g	15 min	20.2 %
Aroma (end of boil)	Topaz	25 g	0 min	20.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---