

## American Pale Ale/Mango

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **39**
- SRM **5.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (71.4%)	85 %	7
Grain	Monachijski	0.3 kg (7.1%)	80 %	16
Grain	Carahell	0.3 kg (7.1%)	77 %	26
Grain	Płatki pszeniczne	0.3 kg (7.1%)	60 %	3
Grain	Płatki owsiane	0.3 kg (7.1%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	30 min	12.7 %
Boil	Warrior	30 g	5 min	15.5 %
Boil	Magnum	15 g	5 min	13.5 %
Boil	Chinook	20 g	1 min	11.4 %
Boil	Warrior	17 g	1 min	15.5 %