

# Kłopotango

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **77**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (58.3%)	80 %	5
Grain	Pszeniczny	1 kg (16.7%)	85 %	4
Grain	Strzegom Pilzneński	1 kg (16.7%)	80 %	4
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	30 g	60 min	13.1 %
Boil	Rakau (NZ)	25 g	20 min	9.5 %
Boil	Citra	15 g	20 min	12 %
Boil	Equinox	20 g	10 min	13.1 %
Boil	Citra	15 g	10 min	12 %
Dry Hop	Citra	35 g	4 day(s)	12 %
Dry Hop	Rakau (NZ)	25 g	4 day(s)	9.5 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z mango	1000 g	Secondary	4 day(s)
Flavor	Laktoza	750 g	Secondary	4 day(s)