

mango

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **32**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **14.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 2 kg (65.6%) | 80 % | 7 |
| Grain | Płatki owsiane | 0.4 kg (13.1%) | 85 % | 3 |
| Grain | Pszeniczny | 0.4 kg (13.1%) | 85 % | 4 |
| Sugar | Milk Sugar (Lactose) | 0.25 kg (8.2%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Mosaic | 15 g | 15 min | 10.4 % |
| Boil | ekuanot | 15 g | 15 min | 12.8 % |
| Dry Hop | Mosaic | 20 g | 3 day(s) | 10 % |
| Dry Hop | ekuanot | 20 g | 3 day(s) | 12.8 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------|--------|-----------|-----------|
| Flavor | mango | 500 g | Secondary | 14 day(s) |