

# Mango AIPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **34**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Weyermann - Carapils	1 kg (14.3%)	78 %	4
Grain	Platki ryżowe	1 kg (14.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (NZ)	25 g	20 min	10.4 %
Boil	Citra	25 g	20 min	14.2 %
Whirlpool	Citra	10 g	0 min	14.2 %
Whirlpool	Rakau	30 g	0 min	10.4 %
Dry Hop	Falconer's Flight	50 g	3 day(s)	11.3 %
Dry Hop	Vic Secret	50 g	3 day(s)	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	9 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z mango	2550 g	Primary	7 day(s)