

# 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 | Płatki 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) |