

# mango wheat ipa

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (84.7%)	80 %	7
Grain	Pszeniczny	0.5 kg (8.5%)	85 %	4
Grain	Płatki owsiane	0.4 kg (6.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Aroma (end of boil)	Mosaic	20 g	5 min	10 %
Whirlpool	Azacca	15 g	5 min	14 %
Dry Hop	Azacca	25 g	5 day(s)	14 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	mango pulpa	1000 g	Secondary	7 day(s)