

## #14 Mango APA

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **15**
- SRM **3.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **20 %**
- Size with trub loss **16.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.3 kg (76.7%)	80 %	5
Grain	Płatki pszeniczne	0.5 kg (11.6%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (11.6%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	8 g	60 min	13.5 %
Whirlpool	citra	30 g	0 min	12 %
Dry Hop	Sabro	50 g	5 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	200 ml	Lallemand

### Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa z mango	1900 g	Primary	18 day(s)