

## APA z Mango

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **10.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (100%)	80 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	12.8 %
Boil	Amarillo	10 g	60 min	9.3 %
Boil	Sorachi Ace	10 g	15 min	12.8 %
Aroma (end of boil)	Mosaic	10 g	5 min	11.8 %
Dry Hop	Mosaic	20 g	7 day(s)	11.8 %
Dry Hop	Citra	30 g	5 day(s)	12.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
mangrove jack's M36 Liberty Bell Ale	Ale	Dry	10 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z Mango	500 g	Secondary	5 day(s)