

# IPANGO

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **62**
- SRM **9.7**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	4.5 kg (100%)	81 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Amarillo	25 g	30 min	9.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	25 g	5 min	15.5 %
Dry Hop	Amarillo	25 g	7 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa mango	3000 g	Secondary	7 day(s)