

## mango apa

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **39**
- SRM **8.1**
- Style **American Pale Ale**

### 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 **23.3 liter(s)**
- Total mash volume **31 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (64.5%)	80 %	5
Grain	cookie	0.85 kg (11%)	50 %	5
Grain	Pszeniczny	0.5 kg (6.5%)	85 %	4
Grain	Oats, Flaked	0.4 kg (5.2%)	80 %	2
Grain	pale ale red	1 kg (12.9%)	75 %	65

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	13.5 %
Boil	Mosaic	15 g	20 min	10.5 %
Boil	citra	15 g	20 min	13.5 %
Whirlpool	citra	15 g	0 min	13.5 %
Whirlpool	mosaic	15 g	0 min	10.5 %
Boil	mosaic	20 g	8 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min
Spice	pulpa mango	650 g	Secondary	6 day(s)