

Mango IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **27**
- SRM **9.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **1 %/h**
- Boil size **21.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.8 kg (93.8%)	81 %	26
Sugar	Milk Sugar (Lactose)	0.25 kg (6.2%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	30 min	16.1 %
Boil	Citra	10 g	15 min	13 %
Boil	Columbus/Tomahawk/Zeus	10 g	5 min	16.1 %
Aroma (end of boil)	Citra	10 g	1 min	13 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	30 g	1 min	16.1 %
Dry Hop	Citra	30 g	5 day(s)	13 %
Dry Hop	Columbus/Tomahawk/Zeus	50 g	5 day(s)	16.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa mango	2500 g	Secondary	15 day(s)