

Mango IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **41**
- SRM **5.1**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (62.5%) | 85 % | 7 |
| Grain | Weyermann - Pilsner Malt | 1 kg (12.5%) | 81 % | 5 |
| Grain | Płatki owsiane | 1 kg (12.5%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 1 kg (12.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Magnum | 10 g | 60 min | 13.5 % |
| Boil | Citra | 30 g | 30 min | 12 % |
| Boil | Cascade | 30 g | 30 min | 6 % |
| Aroma (end of boil) | Citra | 20 g | 1 min | 12 % |
| Aroma (end of boil) | Cascade | 20 g | 1 min | 6 % |
| Dry Hop | Citra | 50 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 500 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|-----------|----------|
| Flavor | laktoza | 500 g | Boil | 15 min |
| Flavor | mango | 1500 g | Secondary | 7 day(s) |