

# MANGO NE IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **45**
- SRM **7.7**
- Style **American IPA**

## 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)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.6 kg (54.5%) | 80 %  | 5   |
| Grain | Płatki owsiane       | 1 kg (15.2%)   | 60 %  | 3   |
| Grain | Viking Wheat Malt    | 1 kg (15.2%)   | 83 %  | 5   |
| Grain | Biscuit Malt         | 1 kg (15.2%)   | 79 %  | 45  |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Aroma (end of boil) | Mosaic   | 50 g   | 30 min   | 10 %       |
| Dry Hop             | Ekuanot  | 75 g   | 7 day(s) | 14 %       |
| Dry Hop             | Citra    | 80 g   | 5 day(s) | 12 %       |
| Dry Hop             | Amarillo | 45 g   | 3 day(s) | 9.5 %      |
| First Wort          | Ekuanot  | 5 g    | 60 min   | 14 %       |