

# Mango nepa

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU ---
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.2 kg (54.7%)	82 %	4
Grain	Viking Wheat Malt	0.6 kg (14.9%)	83 %	5
Grain	Płatki pszeniczne	0.825 kg (20.5%)	85 %	3
Grain	Płatki owsiane	0.4 kg (9.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	50 g	0 min	12 %
Whirlpool	Galaxy	50 g	0 min	15 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Galaxy	50 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Hazy daze	Ale	Liquid	100 ml	---