

MimiMango

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **36**
- SRM **4.5**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (58.8%)	80 %	5
Grain	Pszeniczny	1 kg (29.4%)	85 %	4
Sugar	Milk Sugar (Lactose)	0.4 kg (11.8%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	sultana	10 g	60 min	13 %
Aroma (end of boil)	Citra	25 g	5 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Dry	5 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Flavor	mango w proszku	100 g	Boil	30 min