

# Pale Ale z Mango

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **8**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód jęczmienny zakwaszający	0.5 kg (7%)	62 %	4
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4 kg (56.3%)	80 %	4
Grain	Słód jęczmienny Pale Ale	2 kg (28.2%)	75 %	3
Grain	Płatki owsiane	0.6 kg (8.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	1000 g	Boil	5 min
Flavor	Pulpa Mango	800 g	Primary	10 day(s)