

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) |