

## AIPA Marakuja & Mango

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **39**
- SRM **8.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.7 kg (50%)	81 %	26
Liquid Extract	Bruntal Pale Ale	1.7 kg (50%)	80 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	14 %
Boil	Citra	10 g	20 min	14 %
Aroma (end of boil)	Citra	10 g	15 min	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10.5 g	fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa Mango	1700 g	Primary	5 day(s)
Flavor	pulpa marakuja	340 g	Primary	5 day(s)