

APA Mango

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg (41.8%)	80 %	5
Grain	Weyermann - Bohemian Pilsner Malt	2 kg (36.4%)	81 %	4
Grain	Weyermann pszeniczny jasny	0.8 kg (14.5%)	80 %	6
Grain	Płatki owsiane	0.4 kg (7.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	5 g	50 min	15 %
Boil	Galaxy	15 g	15 min	15 %
Whirlpool	Galaxy	35 g	10 min	15 %
Dry Hop	Galaxy	45 g	3 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	175 g	Boil	10 min
Fining	Mech Irlandzki	3.5 g	Boil	10 min
Flavor	Pulpa Mango	3400 g	Secondary	11 day(s)