

# Farmhouse cream ale z mango

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **65**
- SRM **6.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **23.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (33.6%)	80 %	3
Grain	Briess - Vienna Malt	1 kg (16.8%)	77.5 %	7
Grain	Strzegom Karmel 30	0.15 kg (2.5%)	75 %	30
Grain	Słód owsiany Fawcett	0.2 kg (3.4%)	61 %	5
Grain	Monachijski	2 kg (33.6%)	80 %	16
Grain	Żytni	0.1 kg (1.7%)	85 %	8
Grain	Płatki owsiane	0.5 kg (8.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	5 g	60 min	18 %
Boil	Pacific Gem	30 g	20 min	12.6 %
Boil	southern passion	10 g	20 min	12.6 %
Boil	Oktawia	30 g	10 min	9.4 %
Boil	Nelson Sauvign	60 g	5 min	11 %