

# Mango ale

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **36**
- SRM **4.1**
- Style **Fruit Beer**

## 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)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.7 kg (43.5%)	80 %	5
Grain	Strzegom Pilzneński	1.5 kg (24.2%)	80 %	4
Grain	Pszeniczny	1 kg (16.1%)	85 %	4
Grain	Płatki owsiane	0.5 kg (8.1%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (8.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Aroma (end of boil)	Citra	20 g	20 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis