

# mango ipa

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **41**
- SRM **3.7**

## 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 **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (76.9%)	81 %	4
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3
Grain	Pszeniczny	1 kg (15.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	10 g	60 min	17 %
Boil	Equinox	10 g	35 min	13.1 %
Boil	Equinox	20 g	30 min	13.1 %
Boil	Chinook	30 g	0 min	13 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Summit	20 g	7 day(s)	17 %