

# Mango IPA

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- Gravity **14.5 BLG**
- ABV ---
- IBU **30**
- SRM **4.4**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (72.7%)	80 %	5
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Cascade	10 g	30 min	6 %
Aroma (end of boil)	Citra	15 g	5 min	12 %
Aroma (end of boil)	Cascade	15 g	5 min	6 %
Dry Hop	Cascade	15 g	3 day(s)	6 %
Dry Hop	Citra	15 g	3 day(s)	12 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Other	Puree Mango	1700 g	Primary	7 day(s)