

Mango IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **27**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (67.2%)	80 %	5
Grain	Viking Wheat Malt	1 kg (16.8%)	83 %	5
Grain	Platki owsiane	0.6 kg (10.1%)	60 %	3
Sugar	pulpa mango	0.35 kg (5.9%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	10 g	60 min	17 %
Boil	Chinook	10 g	30 min	13 %
Boil	Chinook	10 g	1 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis