

# Mango IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **41**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Oats, Flaked	1 kg (14.3%)	80 %	2
Grain	Wheat, Flaked	1 kg (14.3%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Palisade	28 g	50 min	7.5 %
Boil	Summer	50 g	12 min	6.4 %
Boil	Cascade	50 g	10 min	6.9 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	mango	1.2 g	Boil	10 min