

# Mango jebango

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **108**
- SRM **3.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Munich Malt	0.25 kg (8.3%)	78 %	18
Grain	Viking Pale Ale malt	1.46 kg (48.3%)	80 %	5
Grain	Pszeniczny	1.31 kg (43.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	5 min	15 %
Boil	Galaxy	20 g	80 min	15 %
Aroma (end of boil)	Galaxy	30 g	85 min	15 %
Dry Hop	Enigma (AUS)	90 g	3 day(s)	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	mango	500 g	Secondary	---