

# MANGO NE IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **45**
- SRM **7.7**
- 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 **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.6 kg (54.5%)	80 %	5
Grain	Płatki owsiane	1 kg (15.2%)	60 %	3
Grain	Viking Wheat Malt	1 kg (15.2%)	83 %	5
Grain	Biscuit Malt	1 kg (15.2%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	50 g	30 min	10 %
Dry Hop	Ekuanot	75 g	7 day(s)	14 %
Dry Hop	Citra	80 g	5 day(s)	12 %
Dry Hop	Amarillo	45 g	3 day(s)	9.5 %
First Wort	Ekuanot	5 g	60 min	14 %