

## # mango wheat ipa

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy pale ale	1.7 kg (40.5%)	--- %	---
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (40.5%)	80 %	30
Liquid Extract	WES ekstrakt słodowy jasny	0.8 kg (19%)	80 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	15 g	60 min	5.2 %
Boil	Citra	15 g	60 min	12 %
Aroma (end of boil)	Cascade PL	15 g	10 min	5.2 %
Aroma (end of boil)	Mosaic	20 g	10 min	10 %
Dry Hop	Mosaic	80 g	7 day(s)	10 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	250 g	Secondary	7 day(s)
Flavor	mango	450 g	Secondary	7 day(s)