

# Sour Mango NE IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU ---
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (50%)	80 %	4
Grain	Strzegom Pale Ale	1 kg (25%)	79 %	6
Grain	Słód pszeniczny Bestmalz	0.6 kg (15%)	82 %	5
Grain	Płatki pszeniczne	0.4 kg (10%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	25 g	0 min	10 %
Whirlpool	Citra	25 g	0 min	12 %
Dry Hop	Galaxy	20 g	2 day(s)	15 %
Dry Hop	Citra	10 g	2 day(s)	12 %
Dry Hop	Mosaic	10 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lactobacillus brevis	Ale	Liquid	100 ml	white labs
funktown	Ale	Liquid	30 ml	tyb