

#2 MANGO APA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **47**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Ślód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (83.3%)	80 %	4
Grain	Płatki owsiane	1 kg (16.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	22 g	45 min	15.5 %
Whirlpool	Strata	20 g	25 min	15.3 %
Whirlpool	Nelson Sauvignon	20 g	25 min	10.1 %
Dry Hop	Strata	50 g	4 day(s)	15.3 %
Dry Hop	Nelson Sauvignon	50 g	4 day(s)	10.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Liquid	180 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Mango	2000 g	Secondary	10 day(s)