

## #14 Mango APA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **15**
- SRM **3.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **20 %**
- Size with trub loss **16.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 3.3 kg (76.7%) | 80 %   | 5   |
| Grain | Płatki pszeniczne    | 0.5 kg (11.6%) | 60 %   | 3   |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (11.6%) | 76.1 % | 0   |

### Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Magnum | 8 g    | 60 min   | 13.5 %     |
| Whirlpool | citra  | 30 g   | 0 min    | 12 %       |
| Dry Hop   | Sabro  | 50 g   | 5 day(s) | 15 %       |

### Yeasts

| Name                           | Type | Form  | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale  | Slant | 200 ml | Lallemand  |

### Extras

| Type   | Name          | Amount | Use for | Time      |
|--------|---------------|--------|---------|-----------|
| Flavor | pulpa z mango | 1900 g | Primary | 18 day(s) |