Mango IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **64**
- SRM **5.6**

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 **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg *(83.3%)*	85 %	7
Grain	Weyermann pszeniczny jasny	1 kg *(16.7%)*	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	1 min	12 %
Boil	Citra	30 g	30 min	12 %
Aroma (end of boil)	Citra	30 g	60 min	12 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa Mango	2000 g	Secondary	1 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.