

## Mango Pale ale V2

**Recipe** Mango Pale ale V2    **Style** American Pale Ale  
**Brewer** Matt    **Batch** 5.00 gal  
**All Grain**

### Recipe Characteristics

**Recipe Gravity** 1.055 OG    **Estimated FG** 1.014 FG  
**Recipe Bitterness** 37 IBU    **Alcohol by Volume** 5.3%  
**Recipe Color** 4° SRM    **Alcohol by Weight** 4.2%

### Ingredients

Quantity	Grain	Type	Use
9.00 lb	American two-row	Grain	Mashed
1.00 lb	Flaked oats	Adjunct	Mashed
Quantity	Hop	Type	Time
0.50 oz	Cascade	Pellet	30 minutes
0.50 oz	Cascade	Pellet	10 minutes
1.00 oz	Cascade	Pellet	60 minutes
Quantity	Misc	Notes	
1.00 unit	Ale yeast	Yeast	Y Yeast American Ale (1056)
1.00 unit	Irish Moss	Fining	1 table spoon
8.00 unit	Mango	Other	a unit is one mango
1.00 unit	Pectic Enzyme	Other	2.5 tablespoons.

### Recipe Notes

Mash temperature of 154 degrees  
Strike temperature of 171 degrees.

### Batch Notes