

#19B Mango Sour Kveik

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **9**
- SRM **3.7**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **8.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.6 liter(s)**
- Total mash volume **6.1 liter(s)**

Steps

- Temp **69 C**, Time **90 min**

Mash step by step

- Heat up **4.6 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **8.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|-----------------|--------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 0.6 kg (33.9%) | 81 % | 4 |
| Grain | Weyermann - Pale Wheat Malt | 0.76 kg (42.9%) | 85 % | 5 |
| Grain | Płatki owsiane | 0.16 kg (9%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.25 kg (14.1%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 2.23 g | 45 min | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|--------|----------|------------|
| Oslo | Ale | Liquid | 27.91 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|----------|
| Flavor | Pulpa z Mango | 1620 g | Secondary | 9 day(s) |

Notes

- 5 litrów piwa 10,5 blg odfermentowanego do 2 blg

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

1,35 kg pulpy z mango alphonso 21 blg
Średnie blg ok 13 (excel 12,7, refraktometr + aerometr ok 13,2)
Piwo zeszło do 1 blg (ok. 90% odfermentowania) - ok. 6,3% alkoholu

Żeby zredukować wytrawność i wygładzić piwa, podbiłem laktozę o 2,5 blg - 250 g
Nagazowanie: założenia - 4,5 litra, 35*, poziom 2,25 - 28,3 g cukru
Rozpuścić w 400 ml wody
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