

Bez Pale Ale z Mango

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **67**
- SRM **6.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.4 kg (59.1%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 2 kg (34.8%) | 81 % | 6 |
| Grain | Słód Caramunich Typ II Weyermann | 0.35 kg (6.1%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Simcoe | 50 g | 60 min | 13.2 % |
| Boil | Ahtanum | 20 g | 20 min | 5 % |
| Dry Hop | Chinook | 50 g | 7 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|----------|
| Flavor | Mango - pulpa | 1700 g | Secondary | 7 day(s) |