

#IX KICKING MANGO SOUR ALE

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **22**
- SRM **8.1**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **4 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **11 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (42.3%)	80 %	7
Grain	Maris Otter	1 kg (14.1%)	80.3 %	5
Grain	Monachijski	1 kg (14.1%)	80 %	16
Grain	Crystal Malt	0.25 kg (3.5%)	72 %	130
Grain	Słód zakwaszający	0.25 kg (3.5%)	1 %	5
Grain	Carapils Malt	0.2 kg (2.8%)	78 %	3
Grain	Oats, Flaked	0.6 kg (8.5%)	80 %	2
Grain	Wheat, Flaked	0.6 kg (8.5%)	77 %	4
Grain	Barley, Flaked	0.2 kg (2.8%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	6 g	60 min	14 %
Boil	Azacca	5 g	35 min	14 %
Aroma (end of boil)	Azacca	20 g	10 min	14 %
Dry Hop	Azacca	25 g	3 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Gips piwowarski	1 g	Mash	80 min
Flavor	Sanprobi IBS	9 g	Boil	2040 min
Fining	Whirlfoc	1.45 g	Boil	10 min
Flavor	Pulpa mango	2500 g	Secondary	7 day(s)
Flavor	Ksylitol	100 g	Bottling	---
Water Agent	Witamina C	4 g	Bottling	---