

#? Mango oatmeal PA

- Gravity **11.9 BLG**
- ABV ---
- IBU **40**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **23.7 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **23.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (68.2%) | 80 % | 6.5 |
| Grain | Pszeniczny | 0.6 kg (13.6%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.8 kg (18.2%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |
| Whirlpool | Zula | 60 g | 25 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|-------|--------|------------|
| Hazy Daze | Ale | Slant | 100 ml | TYB |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------------|--------|---------|-----------|
| Water Agent | Mango 1,7kg | 1.7 g | Primary | 10 day(s) |
| Water Agent | Sok ananasowy 1Litr | 1 g | Primary | 5 day(s) |