

# Mango Sour

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **1**
- SRM **3.8**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (100%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	1 g	60 min	13.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Vivomixx	Ale	Dry	5 g	Lactobacillus
Safale US-05	Ale	Slant	150 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	4 g	Boil	60 min
Water Agent	Cynk + odżywka	1 g	Boil	60 min

## Notes

- Woda z Biedry 2  
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