

# Mango sour ale

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **20**
- SRM **3.4**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

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

## Mash step by step

- Heat up **12 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **70 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield  | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen   | 2.7 kg (67.5%) | 80.5 % | 4   |
| Grain | Słód pszeniczny Bestmalz | 0.7 kg (17.5%) | 82 %   | 5   |
| Grain | Karmelowy Jasny 30EBC    | 0.1 kg (2.5%)  | 75 %   | 30  |
| Grain | Płatki owsiane           | 0.5 kg (12.5%) | 60 %   | 3   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 40 g   | 60 min | 4 %        |

## Yeasts

| Name                      | Type | Form  | Amount | Laboratory |
|---------------------------|------|-------|--------|------------|
| WLP013 - London Ale Yeast | Ale  | Slant | 200 ml | White Labs |