

# Mango Sour Grey

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **5.3**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5.5 kg (100%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	5 g	60 min	9.5 %
Boil	Mosaic	5 g	60 min	10 %
Boil	Mosaic	30 g	10 min	10 %
Boil	Sybilla	25 g	5 min	6.5 %
Boil	Amarillo	30 g	5 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa Mango	800 g	Secondary	7 day(s)
Other	lactobacillus plantarum	5 g	Primary	1 day(s)