

#mango

- Gravity **12.6 BLG**
- ABV ---
- IBU **35**
- SRM **4.2**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

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

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 2 kg (44.4%) | 80 % | 4 |
| Grain | Simpsons - Golden Promise | 1 kg (22.2%) | 81 % | 4 |
| Grain | Wheat, Flaked | 0.6 kg (13.3%) | 77 % | 4 |
| Grain | Weyermann - Pale Ale Malt | 0.5 kg (11.1%) | 85 % | 7 |
| Grain | Weyermann pszeniczny jasny | 0.2 kg (4.4%) | 80 % | 6 |
| Grain | Cara-Pils/Dextrine | 0.2 kg (4.4%) | 72 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Azacca | 40 g | 15 min | 14 % |
| Aroma (end of boil) | Azacca | 40 g | 1 min | 14 % |
| Dry Hop | Azacca | 70 g | 4 day(s) | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|-----------|----------|
| Flavor | Mango Puree | 800 g | Secondary | 4 day(s) |
| Flavor | Laktoza | 150 g | Boil | 10 min |