

Mangoiczczi

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **7**
- SRM **3.6**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **38.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **78C**
- Sparge using **26.1 liter(s)** of **76C** water or to achieve **38.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (71.4%)	80 %	4
Adjunct	Pszenica niesłodowana	2 kg (28.6%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	25 g	60 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---
Wyeast - Belgian Lambic Blend	Ale	Liquid	125 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa mango	2000 g	Secondary	365 day(s)
Flavor	Płatki dębowe	50 g	Secondary	365 day(s)