

MangoMarakuja

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **40**
- SRM **5.9**
- 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 **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (74.1%)	80 %	5
Grain	Strzegom Karmel 30	0.3 kg (5.6%)	75 %	30
Grain	Cara-Pils/Dextrine	0.3 kg (5.6%)	72 %	4
Grain	Cara-red	0.3 kg (5.6%)	80 %	50
Grain	Płatki owsiane	0.5 kg (9.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	45 min	13 %
Boil	Simcoe	20 g	30 min	12.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
gozdawa pure ale	Ale	Slant	150 ml	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Flavor	puree z marakuji	1000 g	Secondary	5 day(s)
Flavor	puree z mango	400 g	Secondary	5 day(s)