

# MayuMango

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **17**
- SRM **3.9**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.54 kg (63.2%)	85 %	4
Grain	Pilznieński	1.06 kg (26.4%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.42 kg (10.4%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	30 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale WB-06	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa mango	1050 g	Primary	7 day(s)
Flavor	pulpa mango	1050 g	Secondary	7 day(s)