

P.17 Mango

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **11**
- SRM **3.7**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **33.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **33.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (62.5%)	81 %	4
Grain	Oats, Flaked	1 kg (12.5%)	80 %	2
Grain	Pszeniczny	1 kg (12.5%)	85 %	4
Sugar	Milk Sugar (Lactose)	1 kg (12.5%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	60 min	9.5 %
Whirlpool	Amarillo	20 g	20 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa mango	3000 g	Secondary	14 day(s)
Water Agent	Kwas mlekowy	5 g	Mash	---
Water Agent	Gips piwowarski	4 g	Mash	---