

#Sowa 42 - Wheat Mango Ale

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **27**
- SRM **2.6**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.1 kg (31.8%)	80 %	5
Grain	Pilzneński	1.5 kg (43.4%)	80 %	4
Grain	Płatki owsiane	0.5 kg (14.5%)	85 %	3
Grain	Płatki ryżowe	0.36 kg (10.4%)	85 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	20 min	13.2 %
Dry Hop	Equinox 6x30g	30 g	7 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	10 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa mango	1700 g	Secondary	7 day(s)