Leniwiec (Juicy Sour Mango & Marakuja)

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **---**
- SRM **5.4**
- Style **American Pale Ale**

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 **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **69 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **45 min** at **69C**
- Keep mash **15 min** at **72C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2.5 kg *(47.6%)*	80 %	8
Grain	Abbey Castle	0.25 kg *(4.8%)*	80 %	45
Grain	Pszeniczny	2 kg *(38.1%)*	85 %	4
Grain	Płatki owsiane	0.5 kg *(9.5%)*	60 %	3

Yeasts

Name	Type	Form	Amount	Laboratory
WLP644 - Saccharomyces brux-like Trois	Ale	Liquid	1200 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z marakui	2000 g	Secondary	14 day(s)
Flavor	Pulpa z mango	2000 g	Secondary	14 day(s)
Flavor	Laktoza	1000 g	Boil	15 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.