

Mango sour pastry ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **15**
- SRM **4**
- 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (45.5%)	81 %	4
Grain	Słód pszeniczny Bestmalz	1.5 kg (27.3%)	82 %	5
Grain	Carabody	0.5 kg (9.1%)	82 %	10
Grain	Płatki owsiane	0.5 kg (9.1%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (9.1%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Vic Secret	50 g	10 min	16.3 %
Dry Hop	Vic Secret	50 g	3 day(s)	16.3 %

Extras

Type	Name	Amount	Use for	Time
Other	Mango	2000 g	Secondary	4 day(s)

Notes

- Zakwaszanie brzojczy przez 1,5 doby.
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