

Mangostan

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **25**
- SRM **5.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Steps

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

Mash step by step

- Heat up **27 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **32.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	8 kg (88.9%)	79 %	6
Grain	Caramel/Crystal Malt - 20L	1 kg (11.1%)	75 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	60 min	10.5 %
Boil	Centennial	15 g	30 min	10.5 %
Boil	Centennial	15 g	15 min	10.5 %
Boil	Citra	50 g	1 min	12 %
Dry Hop	Motueka	50 g	7 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

Notes

- Dodatki:
 - whirlfloc tab 1 tabletka na 40 l - 5 minut gotowania
 - pulpa z mango - 1 puszka 450 g na 10 l - gotowanie 5 minut
 - papryczka habanero - 1 papryczka na 10 l - gotowanie 5 minut

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

- sok z mango - 0,5 l na 10 l - fermentacja cicha - 7 dni
- papryczka habanero - 1 papryczka na 10 l - fermentacja cicha - 7 dni
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