

Mango Marakuja Pastry Sour

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **3.9**
- 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 **4 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (53.6%)	81 %	4
Grain	Pszeniczny	1 kg (17.9%)	85 %	4
Grain	Słód owsiany Fawcett	0.6 kg (10.7%)	61 %	5
Grain	Płatki owsiane	1 kg (17.9%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	10 g	60 min	16.3 %
Aroma (end of boil)	Vic Secret	20 g	5 min	16.3 %
Whirlpool	Vic Secret	20 g	---	16.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	22 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
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Flavor	Pulpa Mango	1500 g	Secondary	5 day(s)
Flavor	Pulpa Marakuja	1000 g	Secondary	5 day(s)