fruit kwas

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **13**
- SRM **3.9**

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 **24.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	2.2 kg *(44%)*	81 %	4
Grain	Pszeniczny	1.2 kg *(24%)*	85 %	4
Grain	Płatki owsiane	0.8 kg *(16%)*	85 %	3
Grain	Weyermann - Acidulated Malt	0.8 kg *(16%)*	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	40 g	20 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	15 g	---

Extras

Type	Name	Amount	Use for	Time
Other	mango pulpa	1000 g	Primary	10 day(s)