Sour Mango Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **9**
- SRM **3.9**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg *(56.6%)*	80 %	4
Grain	Viking Pale Ale malt	2 kg *(37.7%)*	80 %	5
Grain	Weyermann - Carapils	0.3 kg *(5.7%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	60 min	6 %
Aroma (end of boil)	Cascade	20 g	5 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z mango	3200 g	Secondary	14 day(s)
Water Agent	kwas mlekowy 80%	112 g	Bottling	---

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