

# Mango Sour Grey

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **5.3**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5.5 kg (100%) | 80 %  | 7   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Amarillo | 5 g    | 60 min | 9.5 %      |
| Boil    | Mosaic   | 5 g    | 60 min | 10 %       |
| Boil    | Mosaic   | 30 g   | 10 min | 10 %       |
| Boil    | Sybilla  | 25 g   | 5 min  | 6.5 %      |
| Boil    | Amarillo | 30 g   | 5 min  | 8.9 %      |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 200 ml | ---        |

## Extras

| Type   | Name                    | Amount | Use for   | Time     |
|--------|-------------------------|--------|-----------|----------|
| Flavor | Pulpa Mango             | 800 g  | Secondary | 7 day(s) |
| Other  | Lactobacillus plantarum | 5 g    | Primary   | 1 day(s) |