

## Mangos II

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **4.5**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **43.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **40 liter(s)**

### Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **32 liter(s)** of strike water to **49.3C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **43.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg (50%)	80 %	4
Grain	Pilzneński	3 kg (37.5%)	81 %	4
Grain	Strzegom Monachijski typ II	1 kg (12.5%)	79 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	7 min	9.5 %
Boil	El Dorado	30 g	7 min	15 %
Boil	Citra	30 g	7 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa mango	3000 g	Secondary	7 day(s)