

Mango Sour Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **13**
- SRM **8.6**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **75C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (44.3%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (17.7%)	81 %	6
Grain	Płatki owsiane	0.4 kg (7.1%)	60 %	3
Sugar	Cukier	0.54 kg (9.6%)	100 %	1
Cukier z purée mango				
Grain	Pilzneński	1 kg (17.7%)	81 %	4
Grain	Caraaroma	0.2 kg (3.5%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	60 min	11 %
Boil	Lublin (Lubelski)	10 g	30 min	4 %
Whirlpool	Citra	10 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
US - 05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Purée z mango	3000 g	Secondary	14 day(s)
Flavor	Kwas mlekowy 80%	50 g	Bottling	---

Notes

- Pierwszy Sour, dodatek kwasu w formie płynnej, brak złożoności kwasu kompensuje purée mango.
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