

# MangoMarakuja

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **5.7**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (74.1%)	80 %	5
Grain	Strzegom Karmel 30	0.3 kg (5.6%)	75 %	30
Grain	Cara-Pils/Dextrine	0.3 kg (5.6%)	72 %	4
Grain	Cara-red	0.3 kg (5.6%)	80 %	50
Grain	Płatki owsiane	0.5 kg (9.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook PL	10 g	60 min	8 %
Whirlpool	Ekuanot	60 g	10 min	14 %
Whirlpool	chinook PL	50 g	10 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Slant	150 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	puree z marakuji	1000 g	Secondary	5 day(s)

Flavor	puree z mango	400 g	Secondary	5 day(s)
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