

# Juicy Sour Mango & Marakuja

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **5.9**
- Style **American Pale Ale**

## 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 **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2.5 kg (52.6%)	80 %	8
Grain	Pszeniczny	2 kg (42.1%)	85 %	4
Grain	Carawheat (GR)	0.25 kg (5.3%)	68 %	79

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP644 - Saccharomyces brux-like Trois	Ale	Liquid	1 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z marakui	1000 g	Secondary	14 day(s)
Flavor	Pulpa z mango	1000 g	Secondary	14 day(s)
Flavor	Laktoza	1000 g	Boil	15 min