

Kolorowy sen (Mango)

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU ---
- SRM **14.3**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **13.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **9.5 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **13.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Pale Ale MARIS OTTER	1.5 kg (55.1%)	83 %	6
Grain	Fawcett - Pale Amber	0.5 kg (18.4%)	70 %	70
Grain	Strzegom Red Ale	0.25 kg (9.2%)	75 %	70
Grain	Cara-Pils/Dextrine	0.15 kg (5.5%)	72 %	4
Grain	Special B Castle	0.07 kg (2.6%)	70 %	350
Grain	Aromatic Malt	0.25 kg (9.2%)	78 %	51

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Chinook	5 g	7 day(s)	10 %
Herbatka chmielowa - zalewamy wrzatkami i zostawiamy na 5-30 min				
Dry Hop	Hallertau	3 g	7 day(s)	4.5 %
Herbatka chmielowa - zalewamy wrzatkami i zostawiamy na 5-30 min				
Dry Hop	Oktawia	5 g	7 day(s)	7.8 %
Herbatka chmielowa - zalewamy wrzatkami i zostawiamy na 5-30 min				

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	50 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Želatyna	2.5 g	Secondary	3 day(s)
Flavor	Syrop z mango	1000 g	Secondary	7 day(s)
Other	Woda	5000 g	Secondary	7 day(s)