

Mango brzoskwinia

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **23.2 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (77.6%)	80 %	5
Grain	Pszeniczny	0.5 kg (8.6%)	85 %	4
Grain	Płatki owsiane	0.8 kg (13.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Idaho 7	20 g	60 min	12.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Kvei Skare	Ale	Slant	15 ml	Moje

Extras

Type	Name	Amount	Use for	Time
Other	mango pulpa	2000 g	Secondary	7 day(s)
Flavor	Laktoza	1000 g	Boil	10 min
Flavor	Pulpa z brzoskwini	1000 g	Secondary	7 day(s)