

# Mango Pale Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **32**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

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

## Mash step by step

- Heat up **12 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **75C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **18.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (75%)	80 %	5
Grain	Słód pszeniczny Bestmalz	1 kg (25%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Aroma (end of boil)	Mosaic	50 g	0 min	10 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	50 ml	Danstar

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa Mango	1000 g	Secondary	4 day(s)