

# Mango Phill Sour v2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU ---
- SRM **4.2**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **35.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28.6 liter(s)**
- Total mash volume **35.8 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **73 C**, Time **15 min**

## Mash step by step

- Heat up **28.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **15 min** at **73C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **35.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód owsiany Fawcett	0.5 kg (7%)	61 %	5
Grain	Viking Pale Ale malt	3 kg (42%)	80 %	5
Grain	Płatki owsiane	0.4 kg (5.6%)	60 %	3
Grain	Zakwaszaący	0.25 kg (3.5%)	80 %	6
Grain	Weyermann - Carapils	1 kg (14%)	78 %	4
Grain	Strzegom Pszeniczny	2 kg (28%)	81 %	6

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Slant	300 ml	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z Mango	3000 g	Secondary	7 day(s)