

## Mango sour 12

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **4**
- SRM **4.5**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **28.7 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **5.2 liter(s) / kg**
- Mash size **26.8 liter(s)**
- Total mash volume **31.9 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **27 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **26.8 liter(s)** of strike water to **27.7C**
- Add grains
- Keep mash **10 min** at **27C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

### Fermentables

| Type  | Name                                  | Amount         | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Castle Malting - Pilsneński 2-rzędowy | 1.8 kg (35%)   | 81 %  | 4   |
| Grain | Pszeniczny                            | 1.8 kg (35%)   | 85 %  | 4   |
| Grain | Cara Blonde - Castle Malting          | 1 kg (19.4%)   | 78 %  | 20  |
| Grain | Płatki pszeniczne                     | 0.4 kg (7.8%)  | 60 %  | 3   |
| Grain | Enzymatyczny                          | 0.15 kg (2.9%) | 76 %  | 4   |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 5 g    | 30 min | 10.6 %     |

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale  | Slant | 150 ml | Danstar    |