

Mango Sour Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **13**
- SRM **8.6**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

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

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **75C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (44.3%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1 kg (17.7%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.4 kg (7.1%) | 60 % | 3 |
| Sugar | Cukier | 0.54 kg (9.6%) | 100 % | 1 |
| Cukier z purée mango | | | | |
| Grain | Pilzneński | 1 kg (17.7%) | 81 % | 4 |
| Grain | Caraaroma | 0.2 kg (3.5%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |
| Boil | Lublin (Lubelski) | 10 g | 30 min | 4 % |
| Whirlpool | Citra | 10 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|------|--------|------------|
| US - 05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------|--------|-----------|-----------|
| Flavor | Purée z mango | 3000 g | Secondary | 14 day(s) |
| Flavor | Kwas mlekowy 80% | 50 g | Bottling | --- |

Notes

- Pierwszy Sour, dodatek kwasu w formie płynnej, brak złożoności kwasu kompensuje purée mango.
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