

Mango Sour Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **6**
- SRM **4.4**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

Steps

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

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **15 min** at **73C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 1.7 kg (68%) | 85 % | 7 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (20%) | 80 % | 6 |
| Grain | Płatki owsiane | 0.3 kg (12%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | lunga | 2 g | 40 min | 11 % |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|----------|
| Flavor | Mango mrożone | 2000 g | Secondary | 7 day(s) |
| Flavor | laktoza | 200 g | Boil | 60 min |