

# Mangoiczczi

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **7**
- SRM **3.6**
- Style **Fruit Lambic**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **38.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **78C**
- Sparge using **26.1 liter(s)** of **76C** water or to achieve **38.6 liter(s)** of wort

## Fermentables

| Type    | Name                  | Amount       | Yield | EBC |
|---------|-----------------------|--------------|-------|-----|
| Grain   | Strzegom Pilzneński   | 5 kg (71.4%) | 80 %  | 4   |
| Adjunct | Pszenica niesłodowana | 2 kg (28.6%) | 75 %  | 3   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Lomik | 25 g   | 60 min | 3.8 %      |

## Yeasts

| Name                          | Type | Form   | Amount | Laboratory  |
|-------------------------------|------|--------|--------|-------------|
| Safale US-05                  | Ale  | Dry    | 11.5 g | ---         |
| Wyeast - Belgian Lambic Blend | Ale  | Liquid | 125 ml | Wyeast Labs |

## Extras

| Type   | Name          | Amount | Use for   | Time       |
|--------|---------------|--------|-----------|------------|
| Flavor | Pulpa mango   | 2000 g | Secondary | 365 day(s) |
| Flavor | Płatki dębowe | 50 g   | Secondary | 365 day(s) |