

# Mangolina

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **16**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **75C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.8 kg (100%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Equinox	15 g	15 min	14.1 %
Dry Hop	Equinox	15 g	2 day(s)	14.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us 05	Ale	Slant	100 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z mango	850 g	Secondary	7 day(s)