

# mangoSour

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **4.8**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (35.7%)	81 %	4
Grain	Płatki pszeniczne	0.2 kg (4.8%)	60 %	3
Grain	Płatki owsiane	0.4 kg (9.5%)	60 %	3
Grain	Viking Pale Ale malt	1.5 kg (35.7%)	80 %	5
Grain	Pszeniczny	0.5 kg (11.9%)	85 %	4
Grain	Caramunich® typ I	0.1 kg (2.4%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cashmere	15 g	40 min	8.8 %
Boil	Mandarina Bavaria	20 g	10 min	6.9 %
Boil	Cashmere	5 g	5 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Liquid	150 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa mango	1000 g	Secondary	7 day(s)

Other	Bakterie kwasu mlekowego Lactobacillus Plantarum	7 g	Primary	2 day(s)
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