

# Mangozjeb

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **29**
- SRM **4.8**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (71.4%)	80 %	7
Grain	Oats, Flaked	1 kg (14.3%)	80 %	2
Grain	Wheat, Flaked	1 kg (14.3%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10 %
Boil	Mosaic	15 g	15 min	10 %
Boil	Mosaic	25 g	5 min	10 %
Boil	Citra	50 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M36 Liberty Bell	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	500 g	Boil	1 min
Flavor	Mango puree	3400 g	Secondary	5 day(s)