

## PA + MANGO

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **15**
- SRM **6**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **20 min**
- Temp **73 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **35 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (80%)	82 %	4
Grain	Pszeniczny	1 kg (16%)	85 %	4
Grain	Karmelowy Pszeniczny Strzegom	0.25 kg (4%)	79 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	9 g	50 min	15 %
Boil	Cascade	3.9 g	50 min	8.3 %
Boil	zatecki	14.7 g	10 min	3.4 %
Dry Hop	Amarillo	15 g	7 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Slant	150 ml	Gozdawa

### Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	MANGO pulpa	2550 g	Secondary	7 day(s)

## Notes

- Brzeczki przed gotowaniem było 35l 4.08 2021  
Uzyskałem brzeczki nastawnej 27,5 l; 10,2 BLG  
Fermentacja burzliwa 4-13. 08; do 2 BLG, dodane 1700 pulpy mango  
Dodanie 850g pulpy mango 18.08 (piwo nie ma wyraźnego smaku ani aromatu)  
dodanie Amarillo 15g 20.08  
*Aug 4, 2021, 10:17 AM*