

Tropical Mango i marakuja Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **13**
- SRM **3.5**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 4 kg (64.5%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 1 kg (16.1%) | 78 % | 4 |
| Grain | Płatki owsiane | 1 kg (16.1%) | 85 % | 3 |
| Sugar | Glukoza | 0.2 kg (3.2%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Cascade | 20 g | 60 min | 6 % |
| Whirlpool | Galaxy | 10 g | 10 min | 15 % |
| Dry Hop | Lemon drop | 50 g | 7 day(s) | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 600 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|----------------------|--------|-----------|----------|
| Flavor | Pulpa Mango alphonso | 2500 g | Secondary | 5 day(s) |
| Flavor | Pulpa Marakuja | 500 g | Secondary | 5 day(s) |
| Water Agent | Ksylitol | 100 g | Secondary | 5 day(s) |
| Water Agent | Gips Piwowarski | 20 g | Mash | 10 min |