

## 12 mango nr 2 (M)

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **6**
- SRM **3.9**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **8 min**
- Evaporation rate **10 %/h**
- Boil size **26.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **26.9 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **20 min**

### Mash step by step

- Heat up **21.4 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (45.5%)	82 %	4
Grain	Viking Pale Ale malt	3 kg (54.5%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	50 g	5 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	1000 g	Boil	5 min