

Brzoskwinia z mango

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **48**
- SRM **10.8**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **33.6 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **71 C**, Time **20 min**
- Temp **79 C**, Time **5 min**

Mash step by step

- Heat up **25.6 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **71C**
- Keep mash **5 min** at **79C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	1 kg (12.5%)	85 %	3
Grain	Cara Gold	1 kg (12.5%)	75 %	120
Grain	Pilzneński wayermann	3 kg (37.5%)	83 %	3
Grain	Weyermann - Pale Ale Malt	3 kg (37.5%)	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	40 g	60 min	8.5 %
Boil	Rakau (NZ)	20 g	40 min	9 %
Boil	Willamette	20 g	40 min	4.9 %
Boil	Rakau (NZ)	20 g	5 min	9 %
Boil	Willamette	30 g	5 min	4.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z brzoskwiń	1500 g	Secondary	7 day(s)
Herb	Tymianek	25 g	Secondary	7 day(s)