

fruit mango hazy apa 2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **39**
- SRM **4**
- Style **American Pale Ale**

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 **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (79.4%)	80 %	5
Grain	Pszeniczny	0.5 kg (7.9%)	85 %	4
Grain	Płatki owsiane	0.8 kg (12.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	17 g	60 min	13.2 %
Boil	Simcoe	30 g	15 min	13.2 %
Whirlpool	Citra	30 g	5 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Kveik skare gestwa	Ale	Slant	15 ml	Moje

Extras

Type	Name	Amount	Use for	Time
Other	mango	1700 g	Secondary	7 day(s)

Flavor	Laktoza	500 g	Boil	10 min
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