

# Mango Ale

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **13**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **16.9 liter(s)**

## Steps

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

## Mash step by step

- Heat up **13.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (80%)	80 %	5
Grain	Słód owsiany Fawcett	0.5 kg (13.3%)	61 %	5
Grain	Płatki pszeniczne	0.25 kg (6.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	10 g	15 min	5.2 %
Boil	Cascade PL	40 g	2 min	5.2 %
Boil	Citra	30 g	2 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	mango	1000 g	Secondary	7 day(s)
Flavor	laktoza	500 g	Boil	15 min