

Mango Ale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **38**
- SRM **14.2**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **20.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-------------------------|-----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 2 kg (33.3%) | 81 % | 6 |
| Grain | Strzegom Pale Ale | 1 kg (16.7%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 0.5 kg (8.3%) | 80 % | 4 |
| Grain | Pszenica niesłodowana | 0.6 kg (10%) | 70 % | 4 |
| Grain | Honey Malt | 0.5 kg (8.3%) | 80 % | 49 |
| Grain | Caraaroma | 0.25 kg (4.2%) | 78 % | 400 |
| Grain | Płatki owsiane P | 0.3 kg (5%) | 85 % | 3 |
| Adjunct | Przecier z mango Caesar | 0.85 kg (14.2%) | 23 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|-----------|------------|
| Boil | Columbus | 5 g | 60 min | 12.5 % |
| Boil | Columbus | 5 g | 45 min | 12.5 % |
| Boil | Columbus | 10 g | 30 min | 12.5 % |
| Boil | Simcoe | 10 g | 15 min | 13.1 % |
| Boil | Simcoe | 10 g | 5 min | 13.1 % |
| Boil | Simcoe | 30 g | 0 min | 13.1 % |
| Dry Hop | Mosaic | 30 g | 20 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-04 | Ale | Dry | 11.5 g | Fermentis |

Extras

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

| | | | | |
|--------|----------------------------|-------|-----------|-----------|
| Flavor | Przecier z mango Caesar | 850 g | Secondary | 20 day(s) |
|--------|----------------------------|-------|-----------|-----------|