

# MANGO HABANERO

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **15 min** at **77C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Castle	4 kg (78.4%)	80 %	8
Grain	Pilznieński Bestmalz	0.6 kg (11.8%)	80.5 %	4
Adjunct	Płatki owsiane	0.5 kg (9.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	8 min	8.2 %
Boil	Mosaic	15 g	65 min	12.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Papryka Habanero	3.5 g	Boil	55 min
Flavor	Mango puree	800 g	Secondary	7 day(s)

## Notes

- Warka kolaboracyjna (K. Liryk)  
*Mar 12, 2021, 2:08 PM*