

# Mango marakuja

- Gravity **12.4 BLG**
- ABV ---
- IBU **19**
- SRM **4.2**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (71.4%)  | 80 %  | 5   |
| Grain | Strzegom Pszeniczny  | 1 kg (17.9%)  | 81 %  | 6   |
| Grain | Płatki pszeniczne    | 0.3 kg (5.4%) | 60 %  | 3   |
| Grain | Płatki owsiane       | 0.3 kg (5.4%) | 60 %  | 3   |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Simcoe | 10 g   | 30 min | 12.6 %     |
| Aroma (end of boil) | Simcoe | 20 g   | 10 min | 12.6 %     |

## Yeasts

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

## Extras

| Type   | Name           | Amount | Use for   | Time     |
|--------|----------------|--------|-----------|----------|
| Flavor | laktoza        | 500 g  | Boil      | 10 min   |
| Flavor | Puree mango    | 850 g  | Secondary | 7 day(s) |
| Flavor | Puree marakuja | 850 g  | Secondary | 7 day(s) |