

# Mango Marakuja Pastry Sour

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **4**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **35.1 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **27.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (51.3%)	81 %	4
Grain	Pszeniczny	1.5 kg (19.2%)	85 %	4
Grain	Słód owsiany Fawcett	0.8 kg (10.3%)	61 %	5
Grain	Płatki owsiane	1.5 kg (19.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	13.5 g	60 min	16.3 %
Aroma (end of boil)	Vic Secret	27 g	5 min	16.3 %
Whirlpool	Vic Secret	27 g	---	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	29.7 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Pulpa Mango	2025 g	Secondary	5 day(s)
Flavor	Pulpa Marakuja	1350 g	Secondary	5 day(s)