

Mango Marakuja Pastry Sour

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **3.9**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilznieński | 3 kg (53.6%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (17.9%) | 85 % | 4 |
| Grain | Słód owsiany Fawcett | 0.6 kg (10.7%) | 61 % | 5 |
| Grain | Płatki owsiane | 1 kg (17.9%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Vic Secret | 10 g | 60 min | 16.3 % |
| Aroma (end of boil) | Vic Secret | 20 g | 5 min | 16.3 % |
| Whirlpool | Vic Secret | 20 g | --- | 16.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|------|--------|------------|
| Lallemand - WildBrew Philly Sour | Ale | Dry | 22 g | Lallemand |

Extras

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

| | | | | |
|--------|----------------|--------|-----------|----------|
| Flavor | Pulpa Mango | 1500 g | Secondary | 5 day(s) |
| Flavor | Pulpa Marakuja | 1000 g | Secondary | 5 day(s) |