

Mango Pale Ale

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **28**
- SRM **4.2**
- 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 **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (34.5%)	81 %	4
Grain	Viking Pale Ale malt	2 kg (34.5%)	80 %	5
Grain	Pszeniczny	1 kg (17.2%)	85 %	4
Grain	Płatki owsiane	0.6 kg (10.3%)	85 %	3
Grain	Płatki pszeniczne	0.2 kg (3.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	60 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z Mango	3200 g	Secondary	7 day(s)