

# Mango po wiedeńsku

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **6.1**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **68 C**, Time **50 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **47.8C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **50 min** at **68C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.3 kg (55%)	80 %	5
Grain	Strzegom Wiedeński	0.8 kg (13.3%)	79 %	10
Grain	Strzegom Pszeniczny	1 kg (16.7%)	81 %	6
Grain	Biscuit Malt	0.5 kg (8.3%)	79 %	45
Grain	Płatki owsiane	0.2 kg (3.3%)	85 %	3
Grain	Jęczmień niesłodowany	0.2 kg (3.3%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	30 g	40 min	9.5 %
Aroma (end of boil)	Hallertau mittelfruh	20 g	5 min	3 %
Dry Hop	Hallertau mittelfruh	20 g	7 day(s)	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z mango	800 g	Secondary	7 day(s)