

#? Mango saison

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **21**
- SRM **4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.1 liter(s)**
- Total mash volume **6.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **5.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.6 kg (56.1%)	79 %	6
Adjunct	Pszenica niesłodowana	0.3 kg (10.5%)	75 %	3
Grain	Weyermann - Carapils	0.1 kg (3.5%)	78 %	4
Sugar	Mango	0.85 kg (29.8%)	21 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	20 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	10 g	Mangrove Jack's