

## Mango sour 12

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **4**
- SRM **4.5**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **28.7 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **5.2 liter(s) / kg**
- Mash size **26.8 liter(s)**
- Total mash volume **31.9 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **27 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **26.8 liter(s)** of strike water to **27.7C**
- Add grains
- Keep mash **10 min** at **27C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilszeński 2-rzędowy	1.8 kg (35%)	81 %	4
Grain	Pszeniczny	1.8 kg (35%)	85 %	4
Grain	Cara Blonde - Castle Malting	1 kg (19.4%)	78 %	20
Grain	Płatki pszeniczne	0.4 kg (7.8%)	60 %	3
Grain	Enzymatyczny	0.15 kg (2.9%)	76 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	30 min	10.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	150 ml	Danstar