

# Mango Sour Ale

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **6**
- SRM **4.4**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **73 C**, Time **15 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **15 min** at **73C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.7 kg (68%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.5 kg (20%)	80 %	6
Grain	Płatki owsiane	0.3 kg (12%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	2 g	40 min	11 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	5 min	4 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Mango mrożone	2000 g	Secondary	7 day(s)
Flavor	laktoza	200 g	Boil	60 min