

## #mango

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- Gravity **12.6 BLG**
- ABV ---
- IBU **35**
- SRM **4.2**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2 kg (44.4%)	80 %	4
Grain	Simpsons - Golden Promise	1 kg (22.2%)	81 %	4
Grain	Wheat, Flaked	0.6 kg (13.3%)	77 %	4
Grain	Weyermann - Pale Ale Malt	0.5 kg (11.1%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.2 kg (4.4%)	80 %	6
Grain	Cara-Pils/Dextrine	0.2 kg (4.4%)	72 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	40 g	15 min	14 %
Aroma (end of boil)	Azacca	40 g	1 min	14 %
Dry Hop	Azacca	70 g	4 day(s)	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Mango Puree	800 g	Secondary	4 day(s)
Flavor	Laktoza	150 g	Boil	10 min