

# Mangos II

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **4.5**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **43.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **32 liter(s)** of strike water to **49.3C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **43.1 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount       | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Pszeniczny                  | 4 kg (50%)   | 80 %  | 4   |
| Grain | Pilzneński                  | 3 kg (37.5%) | 81 %  | 4   |
| Grain | Strzegom Monachijski typ II | 1 kg (12.5%) | 79 %  | 22  |

## Hops

| Use for | Name      | Amount | Time  | Alpha acid |
|---------|-----------|--------|-------|------------|
| Boil    | Amarillo  | 30 g   | 7 min | 9.5 %      |
| Boil    | El Dorado | 30 g   | 7 min | 15 %       |
| Boil    | Citra     | 30 g   | 7 min | 12 %       |

## Yeasts

| Name  | Type  | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| WB-06 | Wheat | Dry  | 11.5 g | ---        |

## Extras

| Type   | Name        | Amount | Use for   | Time     |
|--------|-------------|--------|-----------|----------|
| Flavor | pulpa mango | 3000 g | Secondary | 7 day(s) |