

Mangostan

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **25**
- SRM **5.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **32.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 8 kg (88.9%) | 79 % | 6 |
| Grain | Caramel/Crystal Malt - 20L | 1 kg (11.1%) | 75 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Centennial | 20 g | 60 min | 10.5 % |
| Boil | Centennial | 15 g | 30 min | 10.5 % |
| Boil | Centennial | 15 g | 15 min | 10.5 % |
| Boil | Citra | 50 g | 1 min | 12 % |
| Dry Hop | Motueka | 50 g | 7 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Notes

- Dodatki:
 - whirlfloc tab 1 tabletki na 40 l - 5 minut gotowania
 - pulpa z mango - 1 puszka 450 g na 10 l - gotowanie 5 minut
 - papryczka habanero - 1 papryczka na 10 l - gotowanie 5 minut

- sok z mango - 0,5 l na 10 l - fermentacja cicha - 7 dni
- papryczka habanero - 1 papryczka na 10 l - fermentacja cicha - 7 dni
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