

# Marango - mango marakuja ale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **10**
- SRM **4.4**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **32.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (43.5%)	80 %	5
Grain	Pszeniczny	3 kg (43.5%)	85 %	4
Grain	Weyermann - Pilsner Malt	0.9 kg (13%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z Mango	1350 g	Secondary	5 day(s)
Flavor	Pulpa z Marakui	500 g	Secondary	5 day(s)