

# Sour Mango Ale

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **44**
- SRM **4.9**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **27.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (65.9%)	79 %	6
Grain	Pszeniczny	2 kg (22%)	85 %	4
Grain	Weyermann - Carapils	0.3 kg (3.3%)	78 %	4
Grain	Płatki owsiane	0.4 kg (4.4%)	85 %	3
Grain	Płatki orkiszowe	0.4 kg (4.4%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	40 min	12 %
Aroma (end of boil)	Cascade PL	50 g	15 min	4 %
Whirlpool	zula	50 g	5 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lactobacillus	Ale	Culture	5 g	serowar
Safale US-05	Ale	Slant	2000 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	kwask mlekowy	15 g	Mash	---
Fining	whirflock	1 g	Boil	10 min
Flavor	mango	3200 g	Secondary	14 day(s)