

Sour Mango Dominika Połecia

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **3.4**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **35.7 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **30.6 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.2 kg (43.1%)	85 %	4
Grain	Pilzneński	1.6 kg (31.4%)	81 %	4
Grain	Viking Pale Ale malt	0.8 kg (15.7%)	80 %	5
Grain	Płatki owsiane	0.35 kg (6.9%)	60 %	3
Grain	Weyermann - Carapils	0.15 kg (2.9%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	25 g	60 min	5.4 %
Boil	Cascade	25 g	15 min	5.4 %
Boil	Cascade	25 g	7 min	5.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	666 ml	Danstar