

# Sour mango-marakuja

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- Gravity **12.1 BLG**
- ABV ---
- IBU **9**
- SRM **3.3**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (90.9%)	80 %	4
Grain	Płatki owsiane	0.4 kg (9.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Ekuanot	10 g	20 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	11.5 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Flavor	Mango pulpa	1500 g	Secondary	5 day(s)
Flavor	Marakuja pulpa	400 g	Secondary	5 day(s)