

Sour mango-marakuja

- Gravity **12.1 BLG**
- ABV **4.9 %**
- 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) |