

# Tropical Mango i marakuja Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **13**
- SRM **3.5**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński           | 4 kg (64.5%)  | 81 %  | 4   |
| Grain | Weyermann - Carapils | 1 kg (16.1%)  | 78 %  | 4   |
| Grain | Płatki owsiane       | 1 kg (16.1%)  | 85 %  | 3   |
| Sugar | Glukoza              | 0.2 kg (3.2%) | 100 % | 0   |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Cascade    | 20 g   | 60 min   | 6 %        |
| Whirlpool | Galaxy     | 10 g   | 10 min   | 15 %       |
| Dry Hop   | Lemon drop | 50 g   | 7 day(s) | 4.6 %      |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 600 ml | Fermentum Mobile |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|             |                      |        |           |          |
|-------------|----------------------|--------|-----------|----------|
| Flavor      | Pulpa Mango alphonso | 2500 g | Secondary | 5 day(s) |
| Flavor      | Pulpa Marakuja       | 500 g  | Secondary | 5 day(s) |
| Water Agent | Ksylitol             | 100 g  | Secondary | 5 day(s) |
| Water Agent | Gips Piwowarski      | 20 g   | Mash      | 10 min   |