

# Mango Sour

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **10**
- SRM **4**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **3 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (83.3%)  | 82 %  | 4   |
| Grain | Płatki pszeniczne   | 0.5 kg (8.3%) | 60 %  | 3   |
| Grain | Płatki owsiane      | 0.5 kg (8.3%) | 60 %  | 3   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Lublin (Lubelski) | 25 g   | 60 min | 4 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g   | 0 min  | 4 %        |

## Yeasts

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

## Extras

| Type   | Name        | Amount | Use for   | Time     |
|--------|-------------|--------|-----------|----------|
| Flavor | pulpa mango | 1.8 g  | Secondary | 3 day(s) |