

# Mango cóš tam sour kveik

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **3**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **13.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **13.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	1.8 kg (60%)	80 %	5
Grain	Pilzneński	0.99 kg (33%)	81 %	4
Grain	Weyermann - Carapils	0.21 kg (7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	2 g	30 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Sanprobi ibs	Champagne	Liquid	500 ml	lbs
Lallemand Voss kveik	Ale	Slant	20 ml	Lallemand