

#17 Sour Mango Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **4.5**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.1 kg (42%)	81 %	6
Grain	Strzegom Pilzneński	1.5 kg (30%)	80 %	4
Grain	Viking Pale Ale malt	0.8 kg (16%)	80 %	5
Grain	Płatki owsiane	0.4 kg (8%)	85 %	3
Grain	Carahell	0.2 kg (4%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	60 min	6 %
Boil	Cascade	15 g	15 min	6 %
Boil	Cascade	15 g	5 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa z mango	500 g	Secondary	3 day(s)