

#23 Mango Sour

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **3.9**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **17.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilznieński | 1 kg (27.4%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 0.6 kg (16.4%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.35 kg (9.6%) | 60 % | 3 |
| Grain | Pszeniczny | 1.7 kg (46.6%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Cascade | 10 g | 60 min | 6 % |
| Boil | Citra | 10 g | 15 min | 12 % |
| Boil | Citra | 5 g | 60 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |