

# Bez Pale Ale z Mango

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **67**
- SRM **6.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.4 kg (59.1%)	80 %	4
Grain	Strzegom Pszeniczny	2 kg (34.8%)	81 %	6
Grain	Słód Caramunich Typ II Weyermann	0.35 kg (6.1%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	60 min	13.2 %
Boil	Ahtanum	20 g	20 min	5 %
Dry Hop	Chinook	50 g	7 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Mango - pulpa	1700 g	Secondary	7 day(s)