

extract mango lambic

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU ---
- SRM **6.5**
- Style **Fruit Lambic**

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)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------|-----------------|-------|-----|
| Liquid Extract | ekstrakt jasny | 3.6 kg (92.9%) | --- % | 16 |
| Adjunct | sok mango | 0.274 kg (7.1%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Dry Hop | Fuggles | 10 g | 5 day(s) | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|------|--------|------------|
| Lallemand - WildBrew Philly Sour | Ale | Dry | 10 g | Lallemand |