

# Kveik Mango

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **4.6**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **18.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **18.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.1 kg (51.2%)	75 %	4
Grain	Briess - Pale Ale Malt	2 kg (48.8%)	70 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	30 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	11 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	Mango	900 g	Primary	10 day(s)