

# Kwaśna APA z Mango i Marakują

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **14**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **30.4 liter(s)**
- Total mash volume **38.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **30.4 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	4 kg (40.8%)	82 %	5
Grain	Briess - Wheat Malt, Red	4 kg (40.8%)	81 %	5
Adjunct	Pulpa z mango	0.9 kg (9.2%)	70 %	---
Adjunct	Pulpa z marakui	0.9 kg (9.2%)	70 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	20 min	12 %
Whirlpool	Citra	40 g	21 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	22 g	Lallemand