

Leniwiec (Juicy Sour Mango & Marakuja)

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU ---
- SRM **5.4**
- Style **American Pale Ale**

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)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **69 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **45 min** at **69C**
- Keep mash **15 min** at **72C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|----------------|-------|-----|
| Grain | Castle Pale Ale | 2.5 kg (47.6%) | 80 % | 8 |
| Grain | Abbey Castle | 0.25 kg (4.8%) | 80 % | 45 |
| Grain | Pszeniczny | 2 kg (38.1%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (9.5%) | 60 % | 3 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------------|------|--------|---------|------------|
| WLP644 - Saccharomyces brux-like Trois | Ale | Liquid | 1200 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|-----------|
| Flavor | Pulpa z marakui | 2000 g | Secondary | 14 day(s) |
| Flavor | Pulpa z mango | 2000 g | Secondary | 14 day(s) |
| Flavor | Laktoza | 1000 g | Boil | 15 min |