

# MANGO ALE

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **6.1**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **50 min**
- Temp **71 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.9 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **50 min** at **62C**
- Keep mash **40 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Castle	5 kg (83.6%)	80 %	8
Grain	Caramunich® typ I Weyermann	0.28 kg (4.7%)	73 %	80
Grain	Carmel Pils Bestmalz	0.7 kg (11.7%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	13 g	30 min	12.6 %
Boil	Mosaic	13 g	10 min	12.6 %
Boil	Ekuanot	13 g	10 min	13.6 %
Boil	Southern Cross	10 g	10 min	11.1 %
Aroma (end of boil)	Mosaic	13 g	3 min	12.6 %
Aroma (end of boil)	Ekuanot	13 g	3 min	13.6 %
Aroma (end of boil)	Southern Cross	10 g	3 min	11.1 %
Whirlpool	Mosaic	13 g	---	12.6 %
Whirlpool	Ekuanot	13 g	---	13.6 %

Whirlpool	Southern Cross	10 g	---	11.1 %
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Mango pure	2500 g	Secondary	14 day(s)