

# Mango American Pale Ale 12,5 blg 25.03.2018

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **43**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **31.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

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

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **31.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (33.3%)  | 80 %  | 5   |
| Grain | Strzegom Pilzneński  | 3 kg (50%)    | 80 %  | 4   |
| Grain | Pszeniczny           | 0.5 kg (8.3%) | 85 %  | 4   |
| Grain | Płatki owsiane       | 0.5 kg (8.3%) | 85 %  | 3   |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Warrior  | 15 g   | 60 min   | 17.9 %     |
| Boil      | Mosaic   | 10 g   | 60 min   | 12.6 %     |
| Whirlpool | Mosaic   | 10 g   | 30 min   | 12.6 %     |
| Whirlpool | Amarillo | 10 g   | 30 min   | 8.2 %      |
| Dry Hop   | Mosaic   | 30 g   | 5 day(s) | 12.6 %     |
| Dry Hop   | Amarillo | 40 g   | 5 day(s) | 8.2 %      |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| Us-05 | Ale  | Slant | 250 ml | ---        |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |   |        |           |           |
|--------|---|--------|-----------|-----------|
| Flavor | Pulpa Mango odmiana Alphonso z puszki (bez dodatku cukru, 99,9% mango)<br>Wyprodukowano na zlecenie Panegra dla Makro | 1700 g | Secondary | 10 day(s) |
|--------|---|--------|-----------|-----------|

## Notes

- Hop Stand 30 min , temp. 75-70°C  
Amarillo 10 g  
Mosaic 10 g

25.03.2018 warzenie

Fermentacja 16-18°C

31.03.2018 3,5 blg +1,7 kg pulpy mango Alphonso

03.04.2018 4 blg cicha fermentacja

10.04.2018 2 blg. Rozlew 120 g glukozy rozpuszczone w 350 ml wody. Dodatek 220 g ksylitolu.

W butelkach 21l piwa.

*Mar 25, 2018, 3:23 PM*