

# Mango Marakuja Phill Sour

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **22**
- SRM **6.9**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **35.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **1.6 liter(s)**
- Total mash volume **2 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **73 C**, Time **15 min**

## Mash step by step

- Heat up **1.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **15 min** at **73C**
- Sparge using **33.9 liter(s)** of **76C** water or to achieve **35.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (86.1%)	90 %	26
Dry Extract	Gozdawa ekstrakt słodowy superjasny suchy	0.15 kg (3.8%)	99 %	9
Grain	Płatki owsiane	0.4 kg (10.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	40 min	13.5 %
Aroma (end of boil)	Pacifica (NZ)	20 g	5 min	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	10 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z Mango	2000 g	Secondary	7 day(s)

Flavor	Pulpa z marakuji	700 g	Secondary	7 day(s)
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