

## mango+mosaic

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **12.2**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (100%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10 %
Aroma (end of boil)	Mosaic	40 g	0 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Other	pulpa mango	1700 g	Secondary	7 day(s)