

# Mango sour

- Gravity **10 BLG**
- ABV **4 %**
- IBU **9**
- SRM **3.3**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (83.3%)	80 %	4
Grain	Płatki owsiane	0.5 kg (16.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	20 min	15.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	100 ml	FM
lactobacillus plantarum ibs sanprobi 20 kapsulek	Ale	Dry	0 g	ibs

## Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa mango	2000 g	Secondary	7 day(s)