

# Marango - mango marakuja ale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **10**
- SRM **4.4**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **32.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Fermentables

| Type  | Name                     | Amount       | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt     | 3 kg (43.5%) | 80 %  | 5   |
| Grain | Pszeniczny               | 3 kg (43.5%) | 85 %  | 4   |
| Grain | Weyermann - Pilsner Malt | 0.9 kg (13%) | 81 %  | 5   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Citra | 10 g   | 60 min | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type   | Name            | Amount | Use for   | Time     |
|--------|-----------------|--------|-----------|----------|
| Flavor | Pulpa z Mango   | 1350 g | Secondary | 5 day(s) |
| Flavor | Pulpa z Marakui | 500 g  | Secondary | 5 day(s) |