

P.24 - Mango z ekstraktów

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU ---
- SRM **11.5**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **0 min**
- Evaporation rate **11 %/h**
- Boil size --- **liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------------------------|----------------|--------|-----|
| Liquid Extract | Ekstrakt słodowy jasny nachmielony | 1.5 kg (28.8%) | 80 % | 45 |
| Liquid Extract | Ekstrakt słodowy jasny | 1.7 kg (32.7%) | 80 % | 45 |
| Sugar | Candi Sugar, Clear | 1 kg (19.2%) | 78.3 % | 2 |
| Sugar | Milk Sugar (Lactose) | 1 kg (19.2%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|-------|------------|
| Boil | Citra | 1 g | 1 min | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
| Safale US-05 | Ale | Dry | 5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------|--------|---------|-----------|
| Flavor | Pulpa mango alphonso | 2700 g | Primary | 10 day(s) |