

# Ślubne low alko mango ale

- Gravity **5.8 BLG**
- ABV **2.2 %**
- IBU **6**
- SRM **2.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **40 min**
- Evaporation rate **4 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.5 liter(s)**

## Steps

- Temp **70 C**, Time **20 min**
- Temp **74 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **8.9 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **20 min** at **70C**
- Keep mash **40 min** at **74C**
- Keep mash **1 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.9 kg (34.6%)	81 %	4
Grain	Płatki owsiane	0.3 kg (11.5%)	60 %	3
Grain	Żytni	0.7 kg (26.9%)	85 %	8
Grain	Pszeniczny	0.3 kg (11.5%)	85 %	4
Grain	Weyermann - Carapils	0.1 kg (3.8%)	78 %	4
Adjunct	Rice Hulls	0.05 kg (1.9%)	1 %	0
Grain	płatki jęczmienne	0.1 kg (3.8%)	60 %	4
Grain	Płatki pszeniczne	0.15 kg (5.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	30 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	30 ml	Fermentum Mobile