

Sour Mango Ale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **28**
- SRM **5.3**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **33 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (35.7%) | 80 % | 4.5 |
| Grain | Pszeniczny | 1.2 kg (14.3%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (6%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (6%) | 85 % | 3 |
| Adjunct | Pulpa Mango | 3 kg (35.7%) | 21 % | --- |
| Grain | Rahr - Red Wheat Malt | 0.2 kg (2.4%) | 85 % | 70 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Chinook | 15 g | 60 min | 13 % |
| Aroma (end of boil) | Magnum | 10 g | 15 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 100 ml | SafAle |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|---------|------|------|-------|
| Spice | wanilia | 10 g | Boil | 5 min |
|-------|---------|------|------|-------|