

# SOUR MANGO ALE GH

- Gravity **12.1 BLG**
- ABV ---
- IBU **4**
- SRM **3.6**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **1600 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1680 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **1876.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1140 liter(s)**
- Total mash volume **1520 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **1140 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **1116.8 liter(s)** of **76C** water or to achieve **1876.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	150 kg (39.5%)	85 %	4
Grain	Pilzneński	150 kg (39.5%)	81 %	4
Grain	Żytni	25 kg (6.6%)	85 %	8
Grain	Weyermann - Carapils	25 kg (6.6%)	78 %	4
Grain	Płatki pszenne	30 kg (7.9%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Crystal	800 g	30 min	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	1000 g	White Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	Chlorek wapnia	300 g	Mash	15 min