

# Tango z Mango/Marakuja

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **22**
- SRM **4.8**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **5 %/h**
- Boil size **23 liter(s)**

## Mash information

- Mash efficiency **61 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (56.8%)	80 %	5
Grain	Płatki owsiane	0.2 kg (2.7%)	85 %	3
Grain	Pszeniczny	2 kg (27%)	85 %	4
Sugar	Milk Sugar (Lactose)	1 kg (13.5%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Rakau (NZ)	100 g	15 min	9.5 %
hopstand				

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP644 Saccharomyces brux-like Trois	Ale	Liquid	1000 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	5 g	Mash	60 min
Other	Marakuja - pulpa	1500 g	Secondary	10 day(s)
do połowy piwa				
Other	Mango - pulpa	1500 g	Secondary	10 day(s)
do połowy piwa				