

# Festiwalowe Mango Lassi

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **19**
- SRM **3.8**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (54.5%)	82 %	4
Grain	Cara Body	1 kg (18.2%)	60 %	3
Grain	Platki owsiane	0.5 kg (9.1%)	60 %	3
Grain	Viking Wheat Malt	1 kg (18.2%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Sabro	50 g	15 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	2 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Mango Puree Alphonso	2000 g	Secondary	3 day(s)
Spice	Laktoza	500 g	Boil	15 min