

# kociapa mango

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU ---
- SRM **2.9**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Fermentables

| Type  | Name               | Amount         | Yield  | EBC |
|-------|--------------------|----------------|--------|-----|
| Grain | Pilzneński         | 3 kg (76.9%)   | 81 %   | 4   |
| Grain | Płatki owsiane     | 0.5 kg (12.8%) | 85 %   | 3   |
| Sugar | Candi Sugar, Clear | 0.4 kg (10.3%) | 78.3 % | 2   |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |