

# Mango Ale

- Gravity **15 BLG**
- ABV ---
- IBU **38**
- SRM **14.2**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **20.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2 kg (33.3%)	81 %	6
Grain	Strzegom Pale Ale	1 kg (16.7%)	79 %	6
Grain	Strzegom Pilzneński	0.5 kg (8.3%)	80 %	4
Grain	Pszenica niesłodowana	0.6 kg (10%)	70 %	4
Grain	Honey Malt	0.5 kg (8.3%)	80 %	49
Grain	Caraaroma	0.25 kg (4.2%)	78 %	400
Grain	Płatki owsiane P	0.3 kg (5%)	85 %	3
Adjunct	Przecier z mango Caesar	0.85 kg (14.2%)	23 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	5 g	60 min	12.5 %
Boil	Columbus	5 g	45 min	12.5 %
Boil	Columbus	10 g	30 min	12.5 %
Boil	Simcoe	10 g	15 min	13.1 %
Boil	Simcoe	10 g	5 min	13.1 %
Dry Hop	Simcoe	30 g	3 day(s)	13.1 %
Dry Hop	Mosaic	50 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-04	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Przecier z mango Caesar	850 g	Primary	---
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