

# Mango American Pale Ale 12,5 blg 25.03.2018

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **43**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **31.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **31.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (33.3%)	80 %	5
Grain	Strzegom Pilzneński	3 kg (50%)	80 %	4
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	17.9 %
Boil	Mosaic	10 g	60 min	12.6 %
Whirlpool	Mosaic	10 g	30 min	12.6 %
Whirlpool	Amarillo	10 g	30 min	8.2 %
Dry Hop	Mosaic	30 g	5 day(s)	12.6 %
Dry Hop	Amarillo	40 g	5 day(s)	8.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Slant	250 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Pulpa Mango odmiana Alphonso z puszki (bez dodatku cukru, 99,9% mango) Wyprodukowano na zlecenie Panegra dla Makro	1700 g	Secondary	10 day(s)
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## Notes

- Hop Stand 30 min , temp. 75-70°C  
Amarillo 10 g  
Mosaic 10 g

25.03.2018 warzenie

Fermentacja 16-18°C

31.03.2018 3,5 blg +1,7 kg pulpy mango Alphonso

03.04.2018 4 blg cicha fermentacja

10.04.2018 2 blg. Rozlew 120 g glukozy rozpuszczone w 350 ml wody. Dodatek 220 g ksylitolu.

W butelkach 21l piwa.

*Mar 25, 2018, 3:23 PM*