

Mango marakuja

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **19**
- SRM **4.3**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (71.4%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1 kg (17.9%) | 81 % | 6 |
| Grain | Płatki pszeniczne | 0.3 kg (5.4%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.3 kg (5.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Simcoe | 10 g | 30 min | 12.6 % |
| Aroma (end of boil) | Simcoe | 20 g | 10 min | 12.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Flavor | laktoza | 500 g | Boil | 10 min |
| Flavor | Puree mango | 850 g | Secondary | 7 day(s) |
| Flavor | Puree marakuja | 850 g | Secondary | 7 day(s) |