

Mango Sour Grey

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **5.3**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5.5 kg (100%) | 80 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Amarillo | 5 g | 60 min | 9.5 % |
| Boil | Mosaic | 5 g | 60 min | 10 % |
| Boil | Mosaic | 30 g | 10 min | 10 % |
| Boil | Sybilla | 25 g | 5 min | 6.5 % |
| Boil | Amarillo | 30 g | 5 min | 8.9 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------|--------|-----------|----------|
| Flavor | Pulpa Mango | 800 g | Secondary | 7 day(s) |
| Other | lactobacillus plantarum | 5 g | Primary | 1 day(s) |