

# Manngo Browar Domowy HoPomir

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **9**
- SRM **4.7**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (60%)	79 %	6
Grain	Monachijski	1 kg (20%)	80 %	16
Grain	Pszeniczny	1 kg (20%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Sorachi Ace	25 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US04	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa z mango	1500 g	Primary	7 day(s)

## Notes

- BLG nastawu: 11,5  
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