

# MayuMango

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **17**
- SRM **4.7**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **24.5 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	3 kg (55.6%)	85 %	4
Grain	Pilznieński	2 kg (37%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.4 kg (7.4%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	30 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale WB-06	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa mango	1000 g	Primary	7 day(s)
Flavor	pulpa mango	1000 g	Secondary	14 day(s)