

## P.24 - Mango z ekstraktów

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU ---
- SRM **11.5**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **0 min**
- Evaporation rate **11 %/h**
- Boil size --- **liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy jasny nachmielony	1.5 kg (28.8%)	80 %	45
Liquid Extract	Ekstrakt słodowy jasny	1.7 kg (32.7%)	80 %	45
Sugar	Candi Sugar, Clear	1 kg (19.2%)	78.3 %	2
Sugar	Milk Sugar (Lactose)	1 kg (19.2%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	1 g	1 min	1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis
Safale US-05	Ale	Dry	5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa mango alphonso	2700 g	Primary	10 day(s)