

# Sour Mango Ale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **28**
- SRM **5.3**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **33 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **24.3 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (35.7%)	80 %	4.5
Grain	Pszeniczny	1.2 kg (14.3%)	85 %	4
Grain	Płatki owsiane	0.5 kg (6%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (6%)	85 %	3
Adjunct	Pulpa Mango	3 kg (35.7%)	21 %	---
Grain	Rahr - Red Wheat Malt	0.2 kg (2.4%)	85 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Aroma (end of boil)	Magnum	10 g	15 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	100 ml	SafAle

## Extras

Type	Name	Amount	Use for	Time
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Spice	wanilia	10 g	Boil	5 min
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