

Sour Mango Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **9**
- SRM **3.9**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (56.6%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 2 kg (37.7%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 0.3 kg (5.7%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Cascade | 10 g | 60 min | 6 % |
| Aroma (end of boil) | Cascade | 20 g | 5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------|--------|-----------|-----------|
| Flavor | Pulpa z mango | 3200 g | Secondary | 14 day(s) |
| Water Agent | kwas mlekowy 80% | 112 g | Bottling | --- |