

# Tropical Mango i marakuja Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **13**
- SRM **3.5**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (64.5%)	81 %	4
Grain	Weyermann - Carapils	1 kg (16.1%)	78 %	4
Grain	Płatki owsiane	1 kg (16.1%)	85 %	3
Sugar	Glukoza	0.2 kg (3.2%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	60 min	6 %
Whirlpool	Galaxy	10 g	10 min	15 %
Dry Hop	Lemon drop	50 g	7 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	600 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Pulpa Mango alphonso	2500 g	Secondary	5 day(s)
Flavor	Pulpa Marakuja	500 g	Secondary	5 day(s)
Water Agent	Ksylitol	100 g	Secondary	5 day(s)
Water Agent	Gips Piwowarski	20 g	Mash	10 min