#? Mango oatmeal PA

- Gravity **11.9 BLG**
- ABV **---**
- IBU **40**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **23.7 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **22 liter(s)**

Steps

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

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **23.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(68.2%)*	80 %	6.5
Grain	Pszeniczny	0.6 kg *(13.6%)*	85 %	4
Grain	Płatki owsiane	0.8 kg *(18.2%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	11 %
Whirlpool	Zula	60 g	25 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Hazy Daze	Ale	Slant	100 ml	TYB

Extras

Type	Name	Amount	Use for	Time
Water Agent	Mango 1,7kg	1.7 g	Primary	10 day(s)
Water Agent	Sok ananasowy 1Litr	1 g	Primary	5 day(s)