

## ananas mango

---

- Gravity **13.3 BLG**
- ABV ---
- IBU **23**
- SRM **4.1**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.9 kg (54.7%)	80 %	5
Grain	Pszeniczny	1.5 kg (28.3%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (9.4%)	85 %	3
Grain	Monachijski	0.2 kg (3.8%)	80 %	16
Sugar	Ksylitol	0.2 kg (3.8%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Aroma (end of boil)	lunga	10 g	5 min	11 %
Aroma (end of boil)	lunga	5 g	0 min	11 %