

# Elmango

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **42**
- SRM **6.5**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (55.6%)	80 %	5
Grain	Pilzneński	1 kg (11.1%)	81 %	4
Grain	Weyermann pszeniczny jasny	1.5 kg (16.7%)	80 %	6
Grain	Monachijski	0.5 kg (5.6%)	80 %	16
Grain	Słód owsiany Fawcett	0.5 kg (5.6%)	61 %	5
Grain	Płatki pszeniczne	0.5 kg (5.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	50 g	20 min	12 %
Whirlpool	Denali	50 g	20 min	14 %
Whirlpool	Mosaic	50 g	20 min	10 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Denali	50 g	3 day(s)	14 %
Dry Hop	Cascade	50 g	3 day(s)	6 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WLP066 - London Fog	Ale	Liquid	1000 ml	White Labs

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	pulpa z mango	2850 g	Secondary	7 day(s)
Flavor	pulpa z bananów	250 g	Secondary	7 day(s)