

Juicy Sour Mango & Marakuja

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **5.9**
- Style **American Pale Ale**

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 **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|----------------|-------|-----|
| Grain | Castle Pale Ale | 2.5 kg (52.6%) | 80 % | 8 |
| Grain | Pszeniczny | 2 kg (42.1%) | 85 % | 4 |
| Grain | Carawheat (GR) | 0.25 kg (5.3%) | 68 % | 79 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|--------|--------|------------|
| WLP644 - Saccharomyces brux-like Trois | Ale | Liquid | 1 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|-----------|
| Flavor | Pulpa z marakui | 1000 g | Secondary | 14 day(s) |
| Flavor | Pulpa z mango | 1000 g | Secondary | 14 day(s) |
| Flavor | Laktoza | 1000 g | Boil | 15 min |