

## Kolorowy sen (Mango)

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU ---
- SRM **14.3**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **13.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

### Steps

- Temp **55 C**, Time **15 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **9.5 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **13.5 liter(s)** of wort

### Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Fawcett - Pale Ale<br>MARIS OTTER | 1.5 kg (55.1%) | 83 %  | 6   |
| Grain | Fawcett - Pale<br>Amber           | 0.5 kg (18.4%) | 70 %  | 70  |
| Grain | Strzegom Red Ale                  | 0.25 kg (9.2%) | 75 %  | 70  |
| Grain | Cara-Pils/Dextrine                | 0.15 kg (5.5%) | 72 %  | 4   |
| Grain | Special B Castle                  | 0.07 kg (2.6%) | 70 %  | 350 |
| Grain | Aromatic Malt                     | 0.25 kg (9.2%) | 78 %  | 51  |

### Hops

| Use for  | Name      | Amount | Time     | Alpha acid |
|--|-----------|--------|----------|------------|
| Dry Hop  | Chinook   | 5 g    | 7 day(s) | 10 %       |
| Herbatka chmielowa - zalewamy wrzatkami i zostawiamy na 5-30 min |           |        |          |            |
| Dry Hop  | Hallertau | 3 g    | 7 day(s) | 4.5 %      |
| Herbatka chmielowa - zalewamy wrzatkami i zostawiamy na 5-30 min |           |        |          |            |
| Dry Hop  | Oktawia   | 5 g    | 7 day(s) | 7.8 %      |
| Herbatka chmielowa - zalewamy wrzatkami i zostawiamy na 5-30 min |           |        |          |            |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 50 ml  | Fermentis  |

## Extras

| Type   | Name          | Amount | Use for   | Time     |
|--------|---------------|--------|-----------|----------|
| Fining | Želatyna      | 2.5 g  | Secondary | 3 day(s) |
| Flavor | Syrop z mango | 1000 g | Secondary | 7 day(s) |
| Other  | Woda          | 5000 g | Secondary | 7 day(s) |