

# mamgo

---

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **43**
- SRM **4.4**
- Style **Specialty Beer**

## 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 **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **30 C**, Time **360 min**
- Temp **67 C**, Time **50 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **31.7C**
- Add grains
- Keep mash **360 min** at **30C**
- Keep mash **50 min** at **67C**
- Keep mash **1 min** at **77C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter Low Colour	5 kg (67.1%)	81 %	3
Grain	Acid Malt	0.75 kg (10.1%)	58.7 %	6
Liquid Extract	mango	1.7 kg (22.8%)	16 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	30 g	60 min	12.9 %
Boil	crystal	20 g	15 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis