

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 |