

# Mango Ale

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **21**
- SRM **4.1**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (73.5%) | 80 %  | 4   |
| Grain | Wheat, Flaked       | 0.5 kg (14.7%) | 77 %  | 4   |
| Grain | Płatki owsiane      | 0.4 kg (11.8%) | 60 %  | 3   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 10 g   | 60 min | 11 %       |

## Yeasts

| Name                | Type | Form  | Amount | Laboratory |
|---------------------|------|-------|--------|------------|
| WLP066 - London Fog | Ale  | Slant | 70 ml  | White Labs |

## Extras

| Type   | Name                 | Amount | Use for   | Time      |
|--------|----------------------|--------|-----------|-----------|
| Flavor | Pulpa Mango Alphonso | 1300 g | Secondary | 14 day(s) |