

Mango brzoskwinia

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **23.2 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (77.6%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (8.6%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.8 kg (13.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Idaho 7 | 20 g | 60 min | 12.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|-------|--------|------------|
| Kvei Skare | Ale | Slant | 15 ml | Moje |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|-----------|----------|
| Other | mango pulpa | 2000 g | Secondary | 7 day(s) |
| Flavor | Laktoza | 1000 g | Boil | 10 min |
| Flavor | Pulpa z brzoskwini | 1000 g | Secondary | 7 day(s) |