

# Mango Juicy Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **11**
- SRM **4**
- Style **Fruit 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 **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2.3 kg (43.4%)	81 %	4
Grain	Weyermann - Pale Ale Malt	1 kg (18.9%)	85 %	7
Grain	Płatki owsiane	1 kg (18.9%)	85 %	3
Grain	Pszeniczny	1 kg (18.9%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	15 g	20 min	12 %
Whirlpool	Amarillo	15 g	20 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP644	Ale	Slant	500 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z mango	1.7 g	Secondary	7 day(s)