

# Mango marakuja

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **18**
- SRM **4.5**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **37 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (58.8%)	80 %	5
Grain	Strzegom Pszeniczny	1.5 kg (17.6%)	81 %	6
Grain	Płatki pszeniczne	0.5 kg (5.9%)	60 %	3
Grain	Płatki owsiane	0.5 kg (5.9%)	60 %	3
Grain	Pilzneński	1 kg (11.8%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	30 min	12.6 %
Aroma (end of boil)	Simcoe	25 g	10 min	12.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	ksylitol	600 g	Boil	10 min
Flavor	Puree mango	850 g	Secondary	7 day(s)

Flavor	Puree marakuja	850 g	Secondary	7 day(s)
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