

Mango & Pineapple

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM **4.3**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (66.7%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 1.5 kg (25%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (8.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Chinook | 15 g | 60 min | 13 % |
| Aroma (end of boil) | Summit | 20 g | 13 min | 17 % |
| Aroma (end of boil) | Amarillo | 20 g | 13 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|----------|------|
| Flavor | Sok Mango | 1.5 g | Bottling | --- |
| Flavor | Sok Ananas | 1.5 g | Bottling | --- |