

# Mango Single Hop Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **12**
- SRM **4.2**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **15.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (41.2%)	80 %	5
Grain	Viking Wheat Malt	1.5 kg (30.9%)	83 %	5
Grain	Viking Munich Malt	0.5 kg (10.3%)	78 %	18
Sugar	Milk Sugar (Lactose)	0.5 kg (10.3%)	76.1 %	0
Grain	Oats, Flaked	0.35 kg (7.2%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	5 g	30 min	15 %
Whirlpool	Galaxy	35 g	5 min	15 %
Dry Hop	Galaxy	60 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Mango puree	1700 g	Primary	7 day(s)