

# Mango Sour

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **1**
- SRM **3.8**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

## Fermentables

| Type  | Name        | Amount      | Yield | EBC |
|-------|-------------|-------------|-------|-----|
| Grain | Pilznieński | 5 kg (100%) | 81 %  | 5   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 1 g    | 60 min | 13.8 %     |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory    |
|--------------|------|-------|--------|---------------|
| Vivomixx     | Ale  | Dry   | 5 g    | Lactobacillus |
| Safale US-05 | Ale  | Slant | 150 ml | ---           |

## Extras

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Water Agent | Chlorek wapnia | 4 g    | Boil    | 60 min |
| Water Agent | Cynk + odżywka | 1 g    | Boil    | 60 min |

## Notes

- Woda z Biedry 2  
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