

# Mango sticky rice apa

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **24**
- SRM **3.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.3 kg (67.6%)	80.5 %	2
Grain	Pszeniczny	0.5 kg (14.7%)	85 %	4
Grain	Rice, Flaked	0.6 kg (17.6%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	3 g	45 min	12.3 %
Boil	Sabro	15 g	10 min	15 %
Boil	Sabro	10 g	5 min	15 %