

Mangolia

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **4.1**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (40%)	80 %	7
Grain	Strzegom Pilzneński	3 kg (60%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	15 g	50 min	14 %
Whirlpool	Azacca	20 g	0 min	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	Puree mango	2000 g	Secondary	---
Flavor	Lakoza	500 g	Boil	20 min
Fining	Whirflock	2.5 g	Boil	15 min
Water Agent	Gips piwowarski	5 g	Mash	---
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Notes

- Dodać 500gram na 20 minut przed końcem gotowania, 5 gram do zacierania i 5 gram do wysładzania
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