

# Mangozjeb

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **29**
- SRM **4.8**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

| Type  | Name                   | Amount       | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (71.4%) | 80 %  | 7   |
| Grain | Oats, Flaked           | 1 kg (14.3%) | 80 %  | 2   |
| Grain | Wheat, Flaked          | 1 kg (14.3%) | 77 %  | 4   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Mosaic | 10 g   | 60 min | 10 %       |
| Boil    | Mosaic | 15 g   | 15 min | 10 %       |
| Boil    | Mosaic | 25 g   | 5 min  | 10 %       |
| Boil    | Citra  | 50 g   | 5 min  | 12 %       |

## Yeasts

| Name                             | Type | Form | Amount | Laboratory      |
|----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M36 Liberty Bell | Ale  | Dry  | 10 g   | Mangrove Jack's |

## Extras

| Type   | Name        | Amount | Use for   | Time     |
|--------|-------------|--------|-----------|----------|
| Other  | Laktoza     | 500 g  | Boil      | 1 min    |
| Flavor | Mango puree | 3400 g | Secondary | 5 day(s) |