

Manngo Browar Domowy HoPomir

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **9**
- SRM **4.7**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (60%) | 79 % | 6 |
| Grain | Monachijski | 1 kg (20%) | 80 % | 16 |
| Grain | Pszeniczny | 1 kg (20%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Aroma (end of boil) | Sorachi Ace | 25 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| US04 | Ale | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|---------|----------|
| Flavor | pulpa z mango | 1500 g | Primary | 7 day(s) |

Notes

- BLG nastawu: 11,5
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