

Ślubne low alko mango ale

- Gravity **5.8 BLG**
- ABV **2.2 %**
- IBU **6**
- SRM **2.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **40 min**
- Evaporation rate **4 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.5 liter(s)**

Steps

- Temp **70 C**, Time **20 min**
- Temp **74 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **8.9 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **20 min** at **70C**
- Keep mash **40 min** at **74C**
- Keep mash **1 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 0.9 kg (34.6%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (11.5%) | 60 % | 3 |
| Grain | Żytni | 0.7 kg (26.9%) | 85 % | 8 |
| Grain | Pszeniczny | 0.3 kg (11.5%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.1 kg (3.8%) | 78 % | 4 |
| Adjunct | Rice Hulls | 0.05 kg (1.9%) | 1 % | 0 |
| Grain | płatki jęczmienne | 0.1 kg (3.8%) | 60 % | 4 |
| Grain | Płatki pszeniczne | 0.15 kg (5.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 5 g | 30 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------------|
| FM53 Voss kveik | Ale | Slant | 30 ml | Fermentum Mobile |