

## Z\_71 Mandżur

---

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **19**
- SRM **4.5**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

### Mash step by step

- Heat up **21.8 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **75C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (64.1%)	80 %	5
Grain	Viking Wheat Malt	2 kg (25.6%)	83 %	5
Grain	Płatki owsiane	0.8 kg (10.3%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Other	Pulpa mango	3000 g	Secondary	5 day(s)