

#19B Mango Sour Kveik

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **9**
- SRM **3.7**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **8.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.6 liter(s)**
- Total mash volume **6.1 liter(s)**

Steps

- Temp **69 C**, Time **90 min**

Mash step by step

- Heat up **4.6 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **8.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	0.6 kg (33.9%)	81 %	4
Grain	Weyermann - Pale Wheat Malt	0.76 kg (42.9%)	85 %	5
Grain	Platki owsiane	0.16 kg (9%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.25 kg (14.1%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	2.23 g	45 min	12.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Oslo	Ale	Liquid	27.91 ml	FM

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z Mango	1620 g	Secondary	9 day(s)

Notes

- 5 litrów piwa 10,5 blg odfermentowanego do 2 blg

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

1,35 kg pulpy z mango alphonso 21 blg
Średnie blg ok 13 (excel 12,7, refraktometr + aerometr ok 13,2)
Piwo zeszło do 1 blg (ok. 90% odfermentowania) - ok. 6,3% alkoholu

Żeby zredukować wytrawność i wygładzić piwa, podbiłem laktozę o 2,5 blg - 250 g
Nagazowanie: założenia - 4,5 litra, 35*, poziom 2,25 - 28,3 g cukru
Rozpuścić w 400 ml wody
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