

## fruit mango hazy apa 2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **31.5 liter(s)**

### Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **25.2 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (79.4%)   | 80 %  | 5   |
| Grain | Pszeniczny           | 0.5 kg (7.9%)  | 85 %  | 4   |
| Grain | Płatki owsiane       | 0.8 kg (12.7%) | 85 %  | 3   |

### Hops

| Use for   | Name  | Amount | Time     | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil      | Citra | 15 g   | 60 min   | 12.9 %     |
| Boil      | Citra | 15 g   | 15 min   | 12.9 %     |
| Whirlpool | Citra | 20 g   | 5 min    | 12.9 %     |
| Dry Hop   | Citra | 50 g   | 5 day(s) | 12.9 %     |
| Dry Hop   | Citra | 50 g   | 9 day(s) | 12.9 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

### Extras

| Type  | Name  | Amount | Use for   | Time     |
|-------|-------|--------|-----------|----------|
| Other | mango | 1700 g | Secondary | 7 day(s) |