SOUR MANGO ALE GH

- Gravity **12.1 BLG**
- ABV **---**
- IBU **4**
- SRM **3.6**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **1600 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1680 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **1876.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1140 liter(s)**
- Total mash volume **1520 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **1140 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **1116.8 liter(s)** of **76C** water or to achieve **1876.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	150 kg *(39.5%)*	85 %	4
Grain	Pilzneński	150 kg *(39.5%)*	81 %	4
Grain	Żytni	25 kg *(6.6%)*	85 %	8
Grain	Weyermann - Carapils	25 kg *(6.6%)*	78 %	4
Grain	Płatki pszenne	30 kg *(7.9%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Crystal	800 g	30 min	4.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	1000 g	White Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Chlorek wapnia	300 g	Mash	15 min

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