

# Sour Mango Dominika Połecia

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **3.4**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **35.7 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **30.6 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pszeniczny           | 2.2 kg (43.1%) | 85 %  | 4   |
| Grain | Pilzneński           | 1.6 kg (31.4%) | 81 %  | 4   |
| Grain | Viking Pale Ale malt | 0.8 kg (15.7%) | 80 %  | 5   |
| Grain | Płatki owsiane       | 0.35 kg (6.9%) | 60 %  | 3   |
| Grain | Weyermann - Carapils | 0.15 kg (2.9%) | 78 %  | 4   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Cascade | 25 g   | 60 min | 5.4 %      |
| Boil    | Cascade | 25 g   | 15 min | 5.4 %      |
| Boil    | Cascade | 25 g   | 7 min  | 5.4 %      |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale  | Slant | 666 ml | Danstar    |