#MangoAPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **19**
- SRM **5.9**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg *(36.4%)*	80 %	2
Grain	Weyermann Monachijski typ II 20-25 EBC	2.5 kg *(45.5%)*	80 %	20
Grain	Viking Wheat Malt	0.7 kg *(12.7%)*	83 %	5
Grain	Płatki owsiane błyskawiczne	0.3 kg *(5.5%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade USA szyszka	10 g	50 min	5 %
Boil	Chinook PL szyszka	10 g	50 min	10 %
Aroma (end of boil)	Cascade USA szyszka	20 g	5 min	5 %
Aroma (end of boil)	Chinook PL szyszka	20 g	5 min	10 %
Dry Hop	Mosaic	30 g	7 day(s)	12.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
US -05	Ale	Dry	11.5 g	fermentis
S - 04	Ale	Slant	700 ml	fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	5 g	Boil	10 min
Flavor	mango pulpa	2125 g	Secondary	7 day(s)
Flavor	wiśnie mrożone, maliny mrożone	1850 g	Secondary	7 day(s)

Notes

- Fermentor I z us-05 temp. 20 st. (15 l)
  Fermentor II z s-04 temp. 14 st. (15 l)

  Przelewanie na cichą po 5 dniach:
  Fermentor z us-05 3 BLG
  Fermentor z s-04 4 BLG

  Dodatek pulpy mango 2125 g oraz 30 g chmielu Mosaic do Fermentora I .
  Dodatek wiśni 1350 g i malin 500 g do Fermentora II
  Dec 15, 2023, 3:23 PM