

# MayuMango

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **17**
- SRM **4.7**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **24.5 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

| Type  | Name                  | Amount        | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Pszoniczny            | 3 kg (55.6%)  | 85 %  | 4   |
| Grain | Pilznieński           | 2 kg (37%)    | 81 %  | 4   |
| Grain | Karmelowy Jasny 30EBC | 0.4 kg (7.4%) | 75 %  | 30  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 20 g   | 30 min | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale WB-06 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type   | Name        | Amount | Use for   | Time      |
|--------|-------------|--------|-----------|-----------|
| Flavor | pulpa mango | 1000 g | Primary   | 7 day(s)  |
| Flavor | pulpa mango | 1000 g | Secondary | 14 day(s) |