

Mango Thai Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **3.6**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **15 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **22.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **22.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	3 kg (59.6%)	80.5 %	3
Grain	BESTMALZ - Best Wheat Malt	0.5 kg (9.9%)	82 %	4
Grain	Oats, Malted	0.5 kg (9.9%)	60 %	4
Grain	Oats, Flaked	0.5 kg (9.9%)	60 %	2
Grain	Acid Malt	0.28 kg (5.6%)	58.7 %	6
Grain	Weyermann - Carapils	0.25 kg (5%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	25 g	40 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
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Flavor	Mango	875 g	Secondary	10 day(s)
Other	Erytrytol	250 g	Boil	10 min
Flavor	Skórka cytryny	25 g	Boil	5 min
Flavor	Trawa cytrynowa	25 g	Boil	5 min
Flavor	Kaffir	10 g	Boil	5 min