Modraszka - Mango Sour Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **44**
- SRM **4**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg *(50%)*	81 %	4
Grain	Viking Pale Ale malt	1 kg *(25%)*	80 %	5
Grain	Pszeniczny	1 kg *(25%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	5.8 %
Boil	Lublin (Lubelski)	30 g	15 min	5.8 %
Boil	Lublin (Lubelski)	30 g	5 min	5.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z mango	2000 g	Secondary	10 day(s)

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