

# Sour Mango

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **8**
- SRM **4.4**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6.5 liter(s) / kg**
- Mash size **29.9 liter(s)**
- Total mash volume **34.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **29.9 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **1.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.4 kg (52.2%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	2 kg (43.5%)	85 %	5
Grain	Briess - Munich Malt 10L	0.2 kg (4.3%)	77 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Strata	6 g	30 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---

## Extras

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