

Eat a Mango

an All Grain **Blonde Ale** by **Matias**

Fermentables

Amount	Fermentable	Use
3.5 kg	Floor-Malted Bohemian Pilsner (DE)	Mash
0.5 kg	Munich Light (DE)	Mash
0.2 kg	Carapils (DE)	Boil
0.2 kg	Wheat Malt (DE)	Boil

Hops

Amount	Hop	Time
12.0 g	Magnum (DE)	60 min

Yeasts

Name	Lab/Product
Belgian Ale	Mangrove Jack's M27

Extras

Amount	Name	Time
2.0 L	Mango Purée	7.0 days

Mash steps

Step	Heat Source	Target Temp	Time
Saccharification Rest	Direct Heat	67.0 °C	60 min

Stats

Batch & Boil

Batch Size	Boil Time
19.0 L	60 min

Properties

OG	FG	IBU
1.055 ↑	1.012	20
ABV	Color	Balance
5.6% ↑	3 SRM	Sweet

Notes

Based on “Bambi's Best Blonde Ale” in [Randy Mosher's Radical Brewing](#) (page 81).