

#36 /FM20/ Wheat Mango

- Gravity **9 BLG**
- ABV ---
- IBU **8**
- SRM **4.2**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9.4 liter(s)**

Steps

- Temp **69 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **6.8 liter(s)** of strike water to **78.4C**
- Add grains
- Keep mash **45 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|--------|-----|
| Grain | Strzegom Pszeniczny | 1.12 kg (39.3%) | 81 % | 6 |
| Grain | Strzegom Pale Ale | 1.03 kg (36.1%) | 79 % | 6 |
| Grain | Rye, Flaked | 0.35 kg (12.3%) | 78.3 % | 4 |
| Grain | Acid Malt | 0.1 kg (3.5%) | 58.7 % | 6 |
| Sugar | Milk Sugar (Lactose) | 0.25 kg (8.8%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 6 g | 30 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|-------|---------|------------------|
| FM20 Białe Walonki | Wheat | Slant | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Flavor | Kolendra indyjska | 7 g | Boil | 10 min |
| Flavor | curacao | 5 g | Boil | 10 min |
| Flavor | Kolendra indyjska | 3.5 g | Boil | 0 min |

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|--------|-------------|--------|-----------|----------|
| Flavor | Pulpa mango | 0.85 g | Secondary | 7 day(s) |
|--------|-------------|--------|-----------|----------|