

## 18 nastka Marysi

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **34**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (47.6%)	80 %	4
Grain	Strzegom Pszeniczny	1.5 kg (28.6%)	81 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (9.5%)	79 %	16
Grain	Płatki pszeniczne	0.5 kg (9.5%)	85 %	3
Grain	płatki ryżowe	0.25 kg (4.8%)	80 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	18 g	40 min	12 %
Boil	Amarillo	22 g	20 min	9.5 %
Aroma (end of boil)	Azacca	15 g	0 min	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z mango	2000 g	Secondary	7 day(s)
Flavor	Ekstrakt z mango	1 g	Secondary	1 day(s)