

## #7 American Mango Wheat Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount     | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Strzegom Pszeniczny | 3 kg (50%) | 81 %  | 4   |
| Grain | Strzegom Pilzneński | 3 kg (50%) | 80 %  | 4   |

### Hops

| Use for                  | Name  | Amount | Time   | Alpha acid |
|--------------------------|-------|--------|--------|------------|
| Boil                     | Citra | 15 g   | 60 min | 12.3 %     |
| Boil                     | Citra | 10 g   | 15 min | 12.3 %     |
| Whirlpool                | Citra | 25 g   | 0 min  | 12.3 %     |
| Dodane przy 70-80 stopni |       |        |        |            |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 150 ml | Fermentis  |

### Extras

| Type   | Name        | Amount | Use for | Time     |
|--------|-------------|--------|---------|----------|
| Other  | Laktoza     | 650 g  | Boil    | 10 min   |
| Flavor | Pulpa mango | 3000 g | Primary | 8 day(s) |