

#7 Mango American Wheat

- Gravity **11.9 BLG**
- ABV ---
- IBU **11**
- SRM **3.6**
- 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 **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (48.8%)	81 %	4
Grain	Weyermann pszeniczny jasny	2 kg (48.8%)	81 %	6
Grain	Płatki owsiane	0.1 kg (2.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	40 min	12 %
Boil	Amarillo	15 g	15 min	6.3 %
Aroma (end of boil)	Citra	30 g	0 min	12 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Other	Pulpa Mango	850 g	Primary	3 day(s)