

## # 88 Mango Berliner Weisse

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **8**
- SRM **2.5**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.55 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.3 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Lager	1.65 kg (50%)	82 %	3
Grain	Malteurop Wheat	1.65 kg (50%)	86.8 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	18 g	60 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	100 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	Mango w puszcze	2550 g	Secondary	14 day(s)
Other	Swanson L.Plantarum	30 g	Primary	2 day(s)