

# American mango wheat

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **36**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **14.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1.65 kg (50%)	81 %	6
Grain	Strzegom Pilzneński	1.3 kg (39.4%)	80 %	4
Grain	Viking Pale Ale malt	0.35 kg (10.6%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	12 g	60 min	13 %
Boil	Chinook	12 g	15 min	13 %
Aroma (end of boil)	Hallertau Blanc	24 g	0 min	11 %

## 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	1700 g	Secondary	3 day(s)