

American Mango Wheat Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **23**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 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 **12.8 liter(s)** of **76C** water or to achieve **27.8 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) |