

Hefeweizen mango

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **13**
- SRM **3.8**
- Style **Weizen/Weissbier**

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 **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **13.9 liter(s)** of strike water to **69.9C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 1.9 kg (50.7%) | 85 % | 4 |
| Grain | Pilzniejszy | 1.6 kg (42.7%) | 81 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.05 kg (1.3%) | 80 % | 6 |
| Grain | Melanoiden Malt | 0.2 kg (5.3%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 15 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 15 g | 30 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|-------|------|--------|------------|
| Bavarian Wheat 11 | Wheat | Dry | 10 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------|--------|---------|-----------|
| Flavor | Mango | 1300 g | Primary | 10 day(s) |