

# Makos Turbo Mango Weizen

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **16**
- SRM **5.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **36 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **42.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **34.3 liter(s)**
- Total mash volume **44.1 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **67 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **34.3 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **42.9 liter(s)** of wort

## Fermentables

| Type   | Name                | Amount          | Yield | EBC |
|--|---------------------|-----------------|-------|-----|
| Grain  | Pilzneński          | 2 kg (19%)      | 81 %  | 4   |
| Grain  | Strzegom Pszeniczny | 5 kg (47.4%)    | 81 %  | 6   |
| Grain  | Płatki orkiszowe    | 0.8 kg (7.6%)   | 60 %  | 4   |
| Sugar  | Mango Pulpa         | 0.747 kg (7.1%) | 100 % | 10  |
| Pulpa mango ma 20g cukrów na 100g wiec w 2kg będzie 400g. Pulpa mango jest wrzucana na fermentację cichą |                     |                 |       |     |
| Grain  | Strzegom Pale Ale   | 2 kg (19%)      | 79 %  | 6   |

## Hops

| Use for   | Name          | Amount | Time      | Alpha acid |
|-----------|---------------|--------|-----------|------------|
| Boil      | Zula          | 15 g   | 60 min    | 12 %       |
| Whirlpool | Sabro         | 40 g   | 10 min    | 15 %       |
| Dry Hop   | Nelson Sauvín | 100 g  | 14 day(s) | 12 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|               |       |     |        |           |
|---------------|-------|-----|--------|-----------|
| Safbrew WB-06 | Wheat | Dry | 11.5 g | Fermentis |
|---------------|-------|-----|--------|-----------|

### Extras

| Type   | Name          | Amount | Use for   | Time     |
|--|---------------|--------|-----------|----------|
| Flavor   | pulpa z mango | 4150 g | Secondary | 6 day(s) |
| 400g cukru zostało wliczone jako surowiec fermentujący |               |        |           |          |

### Notes

- Nelson sauvin 100g wrzucony na biotransformacje razem z drożdżami da bardzo mocne nuty mango w zapachu.  
43 stopnie - przerwa ferulikowa dla uzyskania goździków w aromacie  
55 stopni - przerwa białkowa  
67 stopni - przerwa scukrzająca  
78 stopni - mashout  
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