

# Mango American Wheat

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **20**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **69 C**, Time **90 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type    | Name                                      | Amount        | Yield | EBC |
|---------|---|---------------|-------|-----|
| Grain   | Weyermann - Carapils                      | 1 kg (15.4%)  | 78 %  | 4   |
| Grain   | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 2 kg (30.8%)  | 80 %  | 4   |
| Grain   | Strzegom Pszeniczny                       | 2 kg (30.8%)  | 81 %  | 6   |
| Adjunct | Płatki owsiane                            | 0.5 kg (7.7%) | 85 %  | 3   |
| Adjunct | płatki ryżowe                             | 1 kg (15.4%)  | 80 %  | --- |

## Hops

| Use for    | Name   | Amount | Time   | Alpha acid |
|------------|--------|--------|--------|------------|
| First Wort | Mosaic | 10 g   | 60 min | 10 %       |
| Boil       | Citra  | 30 g   | 10 min | 12 %       |
| Whirlpool  | Citra  | 20 g   | 0 min  | 12 %       |
| Whirlpool  | Mosaic | 40 g   | 0 min  | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 7 g    | Fermentis  |