

Mango Wheat

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **24**
- SRM **4.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|------------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz | 3.2 kg (51%) | 82 % | 5 |
| Grain | Słód Wiedeński Viking Malt | 1 kg (15.9%) | --- % | 9 |
| Grain | Pale Ale | 1.675 kg (26.7%) | --- % | 6 |
| Grain | Pilzneński | 0.4 kg (6.4%) | --- % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Lunga | 14 g | 60 min | 11 % |
| Aroma (end of boil) | Mosaic | 20 g | 15 min | 12.3 % |
| Whirlpool | Mosaic | 25 g | --- | 12.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|-------|------|---------|------------------------------------|
| Fermentis US-05 | Wheat | Dry | 13.22 g | Fermentis Division of S.I.Lesaffre |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|--------------|--------|-----------|----------|
| Other | Łuska ryżowa | 150 g | Mash | --- |
| Flavor | Pulpa Mango | 2150 g | Secondary | 3 day(s) |