

Mango Wheat Ale

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **26**
- SRM **3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **5 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **51 C**, Time **30 min**
- Temp **65 C**, Time **70 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **30 min** at **51C**
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **23.9 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 2 kg (50%) | 80 % | 6 |
| Grain | Pilzneński | 2 kg (50%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Centennial | 30 g | 70 min | 8.5 % |
| Dry Hop | Mosaic | 20 g | 7 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| safale wb-06 | Wheat | Dry | 23 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------|--------|-----------|----------|
| Flavor | mango | 1700 g | Secondary | 7 day(s) |