

mangoweizen

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **30**
- SRM **4.5**
- Style **Weizen/Weissbier**

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 **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	4 kg (69%)	81 %	6
Grain	Strzegom Pilzneński	1.5 kg (25.9%)	80 %	4
Grain	Carahell	0.3 kg (5.2%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.5 %
Boil	Lublin (Lubelski)	10 g	20 min	3.8 %
Boil	Lublin (Lubelski)	10 g	15 min	3.8 %
Boil	Lublin (Lubelski)	15 g	10 min	3.8 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	5 min	3.8 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	0 min	3.8 %