

# PszeMango

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **27**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (57.7%)	81 %	4
Grain	Pszeniczny	2 kg (38.5%)	85 %	4
Grain	Briess - 2 Row Carapils Malt	0.2 kg (3.8%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Aroma (end of boil)	Mosaic	20 g	15 min	10 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %

30min 80°C

## Yeasts

Name	Type	Form	Amount	Laboratory
LalBrew® New England	Ale	Dry	11 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa Mango	2000 g	Secondary	7 day(s)
Water Agent	Gips piwowarski	5 g	Mash	0 min