

Weizen with mango

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **17**
- SRM **4.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **7 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **15.7 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **9.9 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **50 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **7.7 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.2 kg (28.6%)	85 %	4
Grain	Strzegom Pilzneński	1 kg (23.8%)	80 %	4
Adjunct	pulpa mango	1.7 kg (40.5%)	24 %	4
Adjunct	Pszenica niesłodowana	0.3 kg (7.1%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	14 g	60 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	90 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa mango	1700 g	Primary	14 day(s)

Notes

- Obniżyć PH wody do wysładzania oraz zacieru do około 5.2PH, następnie gotowa brzeczka powinna zejść do około 4.6.

Dokwaszenie za pomocą kwasu mlekowego 80%.

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- Pulpa z mango będzie dodana po 3-4 dniach fermentacji burzliwej.

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