Mango / Passion Fruit Wheat

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **3.9**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **42 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **15 min** at **42C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2 kg *(40%)*	81 %	6
Grain	Viking Pilsner malt	2 kg *(40%)*	82 %	4
Grain	Oats, Flaked	0.5 kg *(10%)*	80 %	2
Grain	Rice, Flaked	0.5 kg *(10%)*	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	30 min	13.2 %
Aroma (end of boil)	Lemon drop	20 g	5 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Flavor	Mango - pulpa	500 g	Secondary	7 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Flavor	Marakuja - pulpa	200 g	Secondary	7 day(s)