American mango wheat #2

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **76C**
- 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	2.5 kg *(50%)*	81 %	6
Grain	Strzegom Pilzneński	2.5 kg *(50%)*	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	9 g	60 min	13.2 %
Boil	Cascade	6 g	60 min	6 %
Boil	Citra	15 g	15 min	10 %
Aroma (end of boil)	Citra	30 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Draught	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa mango	2550 g	Boil	10 min
Flavor	świeża pulpa mango	1000 g	Boil	10 min

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