Mango Sour Weizen

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **12**
- SRM **3.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.5 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz - Pilzneński	1.3 kg *(48.1%)*	80.5 %	4
Grain	Bestmalz - Pszeniczny	1.3 kg *(48.1%)*	82 %	4.5
Grain	Bestmalz - Acid Malt	0.1 kg *(3.7%)*	58.7 %	4.5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	30 min	11 %
Boil	lunga	5 g	10 min	11 %
Aroma (end of boil)	Cascade	10 g	0 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	150 ml	Fermentum Mobile

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

Extras

Type	Name	Amount	Use for	Time
Other	L. plantarum	0 g	Boil	0 min
Flavor	Pulpa z mango	1000 g	Secondary	7 day(s)

Notes

- Piwo zakwaszane metodą kettle sour przy użyciu probiotyku Sanprobi IBS (8 kapsułek) przez 48h
  Sep 6, 2018, 10:23 PM