MANGO WHEAT ALE

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **3.5**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **3 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **20 min**
- Temp **77 C**, Time **15 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **73C**
- Keep mash **15 min** at **77C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg *(40%)*	81 %	4
Grain	Pszeniczny	3 kg *(60%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Dry Hop	Cascade	40 g	14 day(s)	6 %
Dry Hop	Mosaic	40 g	14 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-10	Wheat	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	mango pulpa	2000 g	Secondary	14 day(s)

Notes

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

- Pulpa mango dodana pod koniec burzliwej
  Drożdże suche zostały dwa dni wcześniej uwodnione i rozchodzone z litrze brzeczki
  Mar 28, 2018, 3:41 PM