

## #7 Mango American Wheat

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- 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 **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (50%)	80 %	5
Grain	Strzegom Pszeniczny	2 kg (45.5%)	81 %	6
Grain	Płatki owsiane	0.2 kg (4.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	40 min	12.9 %
Boil	Amarillo	15 g	15 min	7.4 %
Aroma (end of boil)	Citra	50 g	0 min	12.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Other	Pulpa Mango	850 g	Primary	3 day(s)