

# Amercian Mango Wheat

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **67 C**, Time **55 min**
- Temp **74 C**, Time **15 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **55 min** at **67C**
- Keep mash **15 min** at **74C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilznieński          | 2.2 kg (39.3%) | 81 %  | 4   |
| Grain | Pszeniczny           | 3.2 kg (57.1%) | 85 %  | 4   |
| Grain | Strzegom Bursztynowy | 0.2 kg (3.6%)  | 70 %  | 49  |

## Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Centennial             | 20 g   | 60 min   | 10.5 %     |
| Boil      | Columbus/Tomahawk/Zeus | 15 g   | 30 min   | 15.5 %     |
| Whirlpool | Centennial             | 30 g   | 3 min    | 10.5 %     |
| Dry Hop   | Centennial             | 50 g   | 0 day(s) | 10.5 %     |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 12 g   | ---        |

## Extras

| Type   | Name  | Amount | Use for   | Time     |
|--------|-------|--------|-----------|----------|
| Flavor | Mango | 850 g  | Secondary | 5 day(s) |