

## American Mango Wheat - 12/2020

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **3.8**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 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 **18 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 **19.9 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (50%)	81 %	4
Grain	Pszeniczny	3 kg (50%)	85 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	20 g	60 min	15.5 %
Dry Hop	Cascade	50 g	14 day(s)	5.5 %
Dry Hop	Mosaic	50 g	14 day(s)	10 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Flavor	mango pulpa	2400 g	Secondary	14 day(s)