

# American Wheat z mango

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **20**
- SRM **3.4**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **44 C**, Time **30 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **23.4 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (54.5%)	80 %	5
Grain	Pszeniczny	2.5 kg (45.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	12 g	60 min	12 %
Boil	Simcoe	13 g	10 min	13.2 %
Boil	Mosaic	13 g	5 min	10 %
Aroma (end of boil)	Citra	12 g	0 min	12 %
Aroma (end of boil)	Simcoe	12 g	0 min	13.2 %
Aroma (end of boil)	Mosaic	12 g	0 min	10 %
Dry Hop	Cascade	30 g	0 day(s)	6 %
Dry Hop	Amarillo	25 g	0 day(s)	9.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa mango	2000 g	Secondary	7 day(s)