

AW +mango

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **23**
- SRM **3.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **15 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **45 min**
- Evaporation rate **15 %/h**
- Boil size **14.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **14.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (34.5%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (34.5%) | 85 % | 4 |
| Adjunct | pulpa mango alfonso QF | 0.9 kg (31%) | 21 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Chinook PL | 8 g | 45 min | 10 % |
| Boil | Cascade | 15 g | 10 min | 7.1 % |
| Aroma (end of boil) | Lemon drop | 15 g | 0 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| Hornindal Kveik | Ale | Liquid | 700 ml | Omega |