

## IX

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **4.2**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

### Steps

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

### Mash step by step

- Heat up **14.3 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.5 kg (52.6%)	80 %	6
Grain	Weyermann - Pilsner Malt	2 kg (42.1%)	81 %	5
Grain	Weyermann - Acidulated Malt	0.25 kg (5.3%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	30 g	60 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	11 g	Fermentis SafAle

### Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa mango	850 g	Secondary	5 day(s)

## Notes

- Mango dodane tylko do połowy warki, czyli do oczekiwanych 10l. Reszta butelkowana przed dodaniem pulpy.  
*Jul 27, 2020, 10:32 PM*