

# mango wheat

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM **3.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński         | 2.2 kg (50%)   | 80 %  | 4   |
| Grain | Weyermann - Pale Wheat Malt | 1.6 kg (36.4%) | 85 %  | 5   |
| Grain | Wheat, Flaked               | 0.6 kg (13.6%) | 77 %  | 4   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 11 g   | 60 min | 11.7 %     |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 11 g   | Safbrew    |

## Extras

| Type   | Name          | Amount | Use for   | Time      |
|--------|---------------|--------|-----------|-----------|
| Flavor | pupla z mango | 2000 g | Secondary | 10 day(s) |

## Notes

- Zasypu 5 kg?????  
Dodane do około 17 l wody o tem 71C, po dodaniu ustabilizowane na 63-64C  
15 min 62-63C

15 min 64C  
15 min 64C  
15 min 67-68C  
15 min 70C  
*Jun 17, 2018, 12:20 PM*