

# Mango Wheat Ale

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **26**
- SRM **3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **5 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **51 C**, Time **30 min**
- Temp **65 C**, Time **70 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **30 min** at **51C**
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **23.9 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2 kg (50%)	80 %	6
Grain	Pilzneński	2 kg (50%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	70 min	8.5 %
Dry Hop	Mosaic	20 g	7 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale wb-06	Wheat	Dry	23 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	mango	1700 g	Secondary	7 day(s)