

Mango X5

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **8**
- SRM **3.5**
- Style **Berliner Weisse**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz | 2 kg (44.4%) | 82 % | 5 |
| Grain | Strzegom Pilzneński | 2 kg (44.4%) | 80 % | 4 |
| Grain | Oats, Flaked | 0.5 kg (11.1%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 20 g | 20 min | 4 % |
| Aroma (end of boil) | East Kent Goldings | 30 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------|--------|-----------|----------|
| Flavor | pulpa z mango | 2125 g | Secondary | 7 day(s) |
| Water Agent | kwask mlekowy | 25 g | Bottling | --- |
| 25 gr/21 ml | | | | |