

## #36 /FM20/ Wheat Mango

- Gravity **9 BLG**
- ABV ---
- IBU **8**
- SRM **4.2**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

### Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9.4 liter(s)**

### Steps

- Temp **69 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **6.8 liter(s)** of strike water to **78.4C**
- Add grains
- Keep mash **45 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1.12 kg (39.3%)	81 %	6
Grain	Strzegom Pale Ale	1.03 kg (36.1%)	79 %	6
Grain	Rye, Flaked	0.35 kg (12.3%)	78.3 %	4
Grain	Acid Malt	0.1 kg (3.5%)	58.7 %	6
Sugar	Milk Sugar (Lactose)	0.25 kg (8.8%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	6 g	30 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	1000 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	Kolendra indyjska	7 g	Boil	10 min
Flavor	curacao	5 g	Boil	10 min
Flavor	Kolendra indyjska	3.5 g	Boil	0 min

Flavor	Pulpa mango	0.85 g	Secondary	7 day(s)
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