

## #7 Mango American Wheat

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

### 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 **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.2 kg (50%)  | 80 %  | 5   |
| Grain | Strzegom Pszeniczny  | 2 kg (45.5%)  | 81 %  | 6   |
| Grain | Płatki owsiane       | 0.2 kg (4.5%) | 85 %  | 3   |

### Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Citra    | 5 g    | 40 min | 12.9 %     |
| Boil                | Amarillo | 15 g   | 15 min | 7.4 %      |
| Aroma (end of boil) | Citra    | 50 g   | 0 min  | 12.9 %     |

### Yeasts

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

### Extras

| Type  | Name        | Amount | Use for | Time     |
|-------|-------------|--------|---------|----------|
| Other | Pulpa Mango | 850 g  | Primary | 3 day(s) |