

Amercian Mango Wheat

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **38**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **67 C**, Time **55 min**
- Temp **74 C**, Time **15 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **55 min** at **67C**
- Keep mash **15 min** at **74C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.2 kg (39.3%) | 81 % | 4 |
| Grain | Pszeniczny | 3.2 kg (57.1%) | 85 % | 4 |
| Grain | Strzegom Bursztynowy | 0.2 kg (3.6%) | 70 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Centennial | 20 g | 60 min | 10.5 % |
| Boil | Columbus/Tomahawk/Zeus | 15 g | 30 min | 15.5 % |
| Whirlpool | Centennial | 30 g | 3 min | 10.5 % |
| Dry Hop | Centennial | 50 g | 0 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 12 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------|--------|-----------|----------|
| Flavor | Mango | 850 g | Secondary | 5 day(s) |