

Mango American Wheat

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **20**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **69 C**, Time **90 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carapils	1 kg (15.4%)	78 %	4
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (30.8%)	80 %	4
Grain	Strzegom Pszeniczny	2 kg (30.8%)	81 %	6
Adjunct	Płatki owsiane	0.5 kg (7.7%)	85 %	3
Adjunct	płatki ryżowe	1 kg (15.4%)	80 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Mosaic	10 g	60 min	10 %
Boil	Citra	30 g	10 min	12 %
Whirlpool	Citra	20 g	0 min	12 %
Whirlpool	Mosaic	40 g	0 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	7 g	Fermentis