

# Mango Marakuja Wheat

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (34.5%)	85 %	4
Grain	Pilzneński	3 kg (51.7%)	81 %	4
Grain	Płatki pszeniczne	0.5 kg (8.6%)	85 %	3
Grain	Monachijski	0.3 kg (5.2%)	80 %	14

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	15 g	5 min	6 %
Boil	Chinook	15 g	60 min	13 %
Boil	Lublin (Lubelski)	15 g	40 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Wheat	Dry	12 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa mango-marakuja	1500 g	Secondary	---