

## Mango Milkshake Weizen 2.0

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **22**
- SRM **3.7**
- Style **Specialty 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 **27.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (67.6%)	85 %	4
Grain	Strzegom Pale Ale	1 kg (27%)	79 %	6
Grain	Biscuit Malt	0.2 kg (5.4%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	200 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	200 g	Bottling	---
Flavor	Pulpa mango	1200 g	Secondary	---