

Mango Milkshake Weizen 2.0

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **18**
- SRM **3.8**
- 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (48.4%)	85 %	4
Grain	Strzegom Pale Ale	2 kg (32.3%)	79 %	6
Adjunct	Pulpa mango	1.2 kg (19.4%)	70 %	---

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	---