

# Mango Weizen

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **11**
- SRM **17.9**
- Style **Weizen/Weissbier**

## 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **45 C**, Time **20 min**
- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **10 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **75C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC  |
|-------|---------------------------|----------------|-------|------|
| Grain | Pszeniczny                | 2.5 kg (52.6%) | 85 %  | 4    |
| Grain | Strzegom Pilzneński       | 1.5 kg (31.6%) | 80 %  | 4    |
| Grain | Strzegom pszenica prażona | 0.25 kg (5.3%) | 70 %  | 1000 |
| Grain | Płatki pszeniczne         | 0.5 kg (10.5%) | 85 %  | 3    |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 25 g   | 60 min | 4 %        |

## Yeasts

| Name                          | Type | Form  | Amount | Laboratory  |
|-------------------------------|------|-------|--------|-------------|
| Wyeast - Bavarian Wheat Blend | Ale  | Slant | 200 ml | Wyeast Labs |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |       |        |           |          |
|--------|-------|--------|-----------|----------|
| Flavor | Mango | 2500 g | Secondary | 6 day(s) |
|--------|-------|--------|-----------|----------|