

# Mango Wheat

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **31**
- SRM **8**
- 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)**

## Fermentables

| Type           | Name                                | Amount          | Yield | EBC |
|----------------|-------------------------------------|-----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 3.4 kg (79.4%)  | 80 %  | 30  |
| Sugar          | cukier                              | 0.88 kg (20.6%) | --- % | --- |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Mosaic | 20 g   | 60 min   | 10.9 %     |
| Boil                | Mosaic | 10 g   | 20 min   | 10.9 %     |
| Aroma (end of boil) | Mosaic | 5 g    | 15 min   | 10.9 %     |
| Aroma (end of boil) | Mosaic | 5 g    | 10 min   | 10.9 %     |
| Aroma (end of boil) | Mosaic | 5 g    | 5 min    | 10.9 %     |
| Aroma (end of boil) | Mosaic | 5 g    | 1 min    | 10.9 %     |
| Dry Hop             | Mosaic | 55 g   | 3 day(s) | 10.9 %     |

## Yeasts

| Name            | Type | Form   | Amount | Laboratory       |
|-----------------|------|--------|--------|------------------|
| FM53 Voss Kveik | Ale  | Liquid | 20 ml  | Fermentum Mobile |

## Extras

| Type   | Name        | Amount | Use for | Time     |
|--------|-------------|--------|---------|----------|
| Flavor | Pulpa Mango | 3.4 g  | Primary | 5 day(s) |