

# Mango X5

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **8**
- SRM **3.5**
- Style **Berliner Weisse**

## 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 **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	2 kg (44.4%)	82 %	5
Grain	Strzegom Pilzneński	2 kg (44.4%)	80 %	4
Grain	Oats, Flaked	0.5 kg (11.1%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	20 min	4 %
Aroma (end of boil)	East Kent Goldings	30 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa z mango	2125 g	Secondary	7 day(s)
Water Agent	kwas mlekowy	25 g	Bottling	---
25 gr/21 ml				