

## Weizen z Mango v2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **3.6**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Steps

- Temp **45 C**, Time **30 min**
- Temp **67 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **7.5 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **30 min** at **45C**
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.2 kg (48%)	81 %	4
Grain	Pszeniczny	1.2 kg (48%)	85 %	4
Grain	Płatki owsiane	0.1 kg (4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	60 min	3.5 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z mango	800 g	Secondary	7 day(s)
Flavor	Mango zmiksowane	200 g	Secondary	7 day(s)

### Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Butelki z mrożoną wodą w czasie obydwu fermentacji.  
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