

# Wiedeńskie mango

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **18.9**
- Style **American Pale Ale**

## 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 **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3.5 kg (69.3%)	80 %	8
Grain	Strzegom Wiedeński	1.3 kg (25.7%)	79 %	10
Grain	Strzegom pszenica prażona	0.25 kg (5%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	5 g	60 min	14 %
Boil	Azacca	15 g	20 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Hornindal	Ale	Slant	50 ml	Sadowa