

# Mango Sour Weizen

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **12**
- SRM **3.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9.5 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield  | EBC |
|-------|-----------------------|----------------|--------|-----|
| Grain | Bestmalz - Pilzneński | 1.3 kg (48.1%) | 80.5 % | 4   |
| Grain | Bestmalz - Pszeniczny | 1.3 kg (48.1%) | 82 %   | 4.5 |
| Grain | Bestmalz - Acid Malt  | 0.1 kg (3.7%)  | 58.7 % | 4.5 |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | lunga   | 5 g    | 30 min | 11 %       |
| Boil                | lunga   | 5 g    | 10 min | 11 %       |
| Aroma (end of boil) | Cascade | 10 g   | 0 min  | 7.1 %      |

## Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 150 ml | Fermentum Mobile |

## Extras

| Type   | Name          | Amount | Use for   | Time     |
|--------|---------------|--------|-----------|----------|
| Other  | L. plantarum  | 0 g    | Boil      | 0 min    |
| Flavor | Pulpa z mango | 1000 g | Secondary | 7 day(s) |

## Notes

- Piwo zakwaszane metodą kettle sour przy użyciu probiotyku Sanprobi IBS (8 kapsułek) przez 48h  
*Sep 6, 2018, 10:23 PM*