

18 nastka Marysi

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **34**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

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 **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (47.6%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 1.5 kg (28.6%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (9.5%) | 79 % | 16 |
| Grain | Płatki pszeniczne | 0.5 kg (9.5%) | 85 % | 3 |
| Grain | płatki ryżowe | 0.25 kg (4.8%) | 80 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Citra | 18 g | 40 min | 12 % |
| Boil | Amarillo | 22 g | 20 min | 9.5 % |
| Aroma (end of boil) | Azacca | 15 g | 0 min | 14 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------|--------|-----------|----------|
| Flavor | Pulpa z mango | 2000 g | Secondary | 7 day(s) |
| Flavor | Ekstrakt z mango | 1 g | Secondary | 1 day(s) |