

#7 Mango American Wheat

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **3.9**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.2 kg (50%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 2 kg (45.5%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.2 kg (4.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Citra | 5 g | 40 min | 12.9 % |
| Boil | Amarillo | 15 g | 15 min | 7.4 % |
| Aroma (end of boil) | Citra | 50 g | 0 min | 12.9 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------|--------|---------|----------|
| Other | Pulpa Mango | 850 g | Primary | 3 day(s) |