

# Mango american wheat

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **14**
- SRM **2.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	3 kg (50%)	82 %	5
Grain	Słód jęczmienny	2 kg (33.3%)	--- %	---
Grain	Płatki owsiane	1 kg (16.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	10 min	13.2 %
Boil	Citra	30 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	Mango puree	3000 g	Secondary	14 day(s)