

Mango Wheat

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **27**
- SRM **8.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|---------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 3.4 kg (100%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil | Citra | 10 g | 60 min | 12 % |
| Boil | Citra | 10 g | 20 min | 12 % |
| Aroma (end of boil) | Citra | 5 g | 15 min | 12 % |
| Aroma (end of boil) | Citra | 5 g | 10 min | 12 % |
| Aroma (end of boil) | Citra | 5 g | 5 min | 12 % |
| Aroma (end of boil) | Citra | 5 g | 1 min | 12 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| us-05 | Wheat | Dry | 10.5 g | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|----------|
| Flavor | Pulpa Mango | 1700 g | Primary | 5 day(s) |