

# Mountain Dew

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **18**
- SRM **9.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	3.4 kg (57.6%)	80 %	36
Grain	BESTMALZ - Best Heidelberg	2.5 kg (42.4%)	80.5 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Monroe	70 g	60 min	2.5 %
Boil	Monroe	30 g	10 min	2.5 %
Aroma (end of boil)	Mandarina Bavaria	50 g	1 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	20 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	Suszone skórki cytryny	40 g	Boil	15 min
Other	zielony barwnik spożywczy	5 g	Primary	14 day(s)
Other	zielony barwnik spożywczy	1 g	Secondary	7 day(s)