

American Mango Wheat 12 blg 13.07.2018

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **33**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **34 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **34 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (53.3%)	80 %	4
Grain	Strzegom Pszeniczny	3 kg (40%)	81 %	6
Grain	Płatki owsiane	0.5 kg (6.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	22 g	40 min	15.5 %
Boil	Azacca	12 g	60 min	10.6 %
Dry Hop	Mosaic	20 g	4 day(s)	10 %
Dry Hop	Citra	20 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
safbrew US-05	Ale	Slant	600 ml	---

Notes

- 02.08.2018 4 blg. Cicha 20 g Citra, 20 g Mosaic.
Aug 2, 2018, 7:27 PM