

## AW +mango

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **23**
- SRM **3.1**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **15 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **45 min**
- Evaporation rate **15 %/h**
- Boil size **14.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10 liter(s)**

### Steps

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

### Mash step by step

- Heat up **8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **14.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (34.5%)	80 %	5
Grain	Pszeniczny	1 kg (34.5%)	85 %	4
Adjunct	pulpa mango alfonso QF	0.9 kg (31%)	21 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	8 g	45 min	10 %
Boil	Cascade	15 g	10 min	7.1 %
Aroma (end of boil)	Lemon drop	15 g	0 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Hornindal Kveik	Ale	Liquid	700 ml	Omega