

## [E] Pszeniczne z mango

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **9.4**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Fermentables

| Type           | Name                                | Amount        | Yield | EBC |
|----------------|-------------------------------------|---------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.7 kg (100%) | 80 %  | 30  |

### Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil                | Tradition | 25 g   | 25 min | 5 %        |
| Aroma (end of boil) | Tradition | 25 g   | 3 min  | 5 %        |

### Yeasts

| Name                     | Type  | Form  | Amount | Laboratory |
|--------------------------|-------|-------|--------|------------|
| Lallemand Munich Classic | Wheat | Slant | 100 ml | Lallemand  |

### Extras

| Type   | Name          | Amount | Use for   | Time      |
|--------|---------------|--------|-----------|-----------|
| Flavor | Pulpa z mango | 1.35 g | Secondary | 14 day(s) |