

# Man GO! Mango Weizen

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **23**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **44 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pszeniczny        | 2.3 kg (46.9%) | 85 %  | 4   |
| Grain | Płatki pszeniczne | 0.6 kg (12.2%) | 85 %  | 3   |
| Grain | Pilzneński        | 2 kg (40.8%)   | 81 %  | 4   |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Mosaic | 15 g   | 60 min | 10.4 %     |
| Aroma (end of boil) | Mosaic | 20 g   | 10 min | 10.4 %     |
| Whirlpool           | Mosaic | 20 g   | 0 min  | 10.4 %     |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 11.5 g | Safbrew    |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |               |        |           |          |
|--------|---------------|--------|-----------|----------|
| Flavor | Pulpa z mango | 3000 g | Secondary | 5 day(s) |
|--------|---------------|--------|-----------|----------|

## Notes

- Wsypać sód pszeniczny i płatki błyskawiczne na przerwę ferulikową na 44°C na 10 minut
  - Po przerwie ferulikowej dodaje resztę sódów na przerwę maltozową na 63°C na 30 minut
  - Po przerwie maltozowej przerwa dekstrynującą 72°C - 20 minut
  - Po przerwie dekstrynującej wygrzew 78°C na 5 minut.
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