

Mango American Wheat

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **20**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

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 **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **69 C**, Time **90 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---|---------------|-------|-----|
| Grain | Weyermann - Carapils | 1 kg (15.4%) | 78 % | 4 |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 2 kg (30.8%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 2 kg (30.8%) | 81 % | 6 |
| Adjunct | Płatki owsiane | 0.5 kg (7.7%) | 85 % | 3 |
| Adjunct | płatki ryżowe | 1 kg (15.4%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|--------|--------|--------|------------|
| First Wort | Mosaic | 10 g | 60 min | 10 % |
| Boil | Citra | 30 g | 10 min | 12 % |
| Whirlpool | Citra | 20 g | 0 min | 12 % |
| Whirlpool | Mosaic | 40 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 7 g | Fermentis |