

# Mango Wheat

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **24**
- SRM **4.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **16.8 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **11.6 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1.2 kg (46.6%)	81 %	6
Grain	Strzegom Pilzneński	1.2 kg (46.6%)	80 %	4
Grain	Carahell	0.125 kg (4.9%)	77 %	26
Grain	Acid Malt	0.05 kg (1.9%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	20 g	60 min	6.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale WB-06	Wheat	Dry	5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Mango pulpa	850 g	Secondary	10 day(s)
Other	Łuska ryżowa	50 g	Mash	15 min