

# Mango Wheat

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **31**
- SRM **8**
- 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	3.4 kg (79.4%)	80 %	30
Sugar	cukier	0.88 kg (20.6%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10.9 %
Boil	Mosaic	10 g	20 min	10.9 %
Aroma (end of boil)	Mosaic	5 g	15 min	10.9 %
Aroma (end of boil)	Mosaic	5 g	10 min	10.9 %
Aroma (end of boil)	Mosaic	5 g	5 min	10.9 %
Aroma (end of boil)	Mosaic	5 g	1 min	10.9 %
Dry Hop	Mosaic	55 g	3 day(s)	10.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss Kveik	Ale	Liquid	20 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa Mango	3.4 g	Primary	5 day(s)