

# MangoWheat #1

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **13**
- SRM **4.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **26.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep©Ale	2.2 kg (48.1%)	80.5 %	6
Grain	Weyermann pszeniczny jasny	2.2 kg (48.1%)	80 %	6
Sugar	Sugar, Table (Sucrose)	0.176 kg (3.8%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	3 g	Safbrew