

# NE Mango Wheat

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **14**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

| Type  | Name             | Amount         | Yield | EBC |
|-------|------------------|----------------|-------|-----|
| Grain | Pilzneński       | 2.5 kg (42.4%) | 81 %  | 4   |
| Grain | Pszeniczny       | 2.5 kg (42.4%) | 85 %  | 4   |
| Grain | Płatki owsiane   | 0.5 kg (8.5%)  | 85 %  | 3   |
| Grain | Płatki orkiszowe | 0.4 kg (6.8%)  | 80 %  | 4   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Amarillo | 21 g   | 30 min | 9.5 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |

## Extras

| Type   | Name        | Amount | Use for   | Time     |
|--------|-------------|--------|-----------|----------|
| Flavor | Pulpa mango | 2000 g | Secondary | 9 day(s) |
| Fining | Whirlflock  | 10 g   | Boil      | 60 min   |

## Notes

- Kwas fosforowy do wody kranowej by uzyskać pH5,5  
*Jul 19, 2019, 7:54 PM*