

PszeMango

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **27**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|---------------|-------|-----|
| Grain | Pilzneński | 3 kg (57.7%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (38.5%) | 85 % | 4 |
| Grain | Briess - 2 Row Carapils Malt | 0.2 kg (3.8%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 15.5 % |
| Aroma (end of boil) | Mosaic | 20 g | 15 min | 10 % |
| Aroma (end of boil) | Mosaic | 30 g | 0 min | 10 % |

30min 80°C

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| LalBrew® New England | Ale | Dry | 11 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|-----------|----------|
| Flavor | Pulpa Mango | 2000 g | Secondary | 7 day(s) |
| Water Agent | Gips piwowarski | 5 g | Mash | 0 min |