

# Pszenicznik z Mango

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- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **20**
- SRM **2.8**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (75%)	85 %	4
Grain	Viking Pale Ale malt	1 kg (25%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	20 min	6 %
Dry Hop	Cascade	50 g	7 day(s)	6.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	Mango pulpa	1700 g	Primary	2 day(s)
Other	Mango pulpa	1700 g	Secondary	7 day(s)