

## Weizen with mango

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **17**
- SRM **4.6**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **7 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **15.7 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **9.9 liter(s)**

### Steps

- Temp **45 C**, Time **10 min**
- Temp **50 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **7.7 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

### Fermentables

| Type    | Name                  | Amount         | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain   | Pszeniczny            | 1.2 kg (28.6%) | 85 %  | 4   |
| Grain   | Strzegom Pilzneński   | 1 kg (23.8%)   | 80 %  | 4   |
| Adjunct | pulpa mango           | 1.7 kg (40.5%) | 24 %  | 4   |
| Adjunct | Pszenica niestodowana | 0.3 kg (7.1%)  | 75 %  | 3   |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Perle | 14 g   | 60 min | 7.1 %      |

### Yeasts

| Name                   | Type  | Form  | Amount | Laboratory       |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 90 ml  | Fermentum Mobile |

### Extras

| Type   | Name        | Amount | Use for | Time      |
|--------|-------------|--------|---------|-----------|
| Flavor | pulpa mango | 1700 g | Primary | 14 day(s) |

### Notes

- Obniżyć PH wody do wysładzania oraz zacieru do około 5.2PH, następnie gotowa brzeczka powinna zejść do około 4.6.

Dokwaszenie za pomocą kwasu mlekowego 80%.

*Sep 5, 2018, 2:00 PM*

- Pulpa z mango będzie dodana po 3-4 dniach fermentacji burzliwej.

*Sep 5, 2018, 2:00 PM*