

# Wiedeńskie mango

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **18.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC  |
|-------|---------------------------|----------------|-------|------|
| Grain | Castle Pale Ale           | 3.5 kg (69.3%) | 80 %  | 8    |
| Grain | Strzegom Wiedeński        | 1.3 kg (25.7%) | 79 %  | 10   |
| Grain | Strzegom pszenica prażona | 0.25 kg (5%)   | 70 %  | 1000 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Azacca | 5 g    | 60 min | 14 %       |
| Boil    | Azacca | 15 g   | 20 min | 14 %       |

## Yeasts

| Name      | Type | Form  | Amount | Laboratory |
|-----------|------|-------|--------|------------|
| Hornindal | Ale  | Slant | 50 ml  | Sadowa     |