

#13 American Wheat Ale Mango

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **31**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

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 **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (55.6%) | 80 % | 5 |
| Grain | Słód pszeniczny Vikingmalt | 1.5 kg (33.3%) | 80 % | 4 |
| Grain | Pale Cookie | 0.5 kg (11.1%) | 80 % | 25 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Aroma (end of boil) | Mandarina Bavaria | 20 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|--------|--------|------------|
| FM52 - Amerykański sen | Ale | Liquid | 30 ml | - |

Notes

- 2kg Pale Ale
1,5kg Pszeniczny
0,5kg Victory

Gotowane 90 minut

1,02kg Ananasa z puchy na początek cichej (bez zalewy, 3 puszki po 340g)
0,45 Pulpy z Mango Alphonso na początek cichej

Drożdże WLP001, na cichą dodane dwie łyżki gęstwy z dna po burzliwej (do przefermentowania owoców)

Zacierane (3,5l/kg) w 70-72C (grzane do 72, dogrzewane co 20 minut) 45 minut
Mashout 10 minut w 76

Wysładzane 12 litrami wody
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