

## #6 Mango Weissbier

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **13**
- SRM **3.7**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Fermentables

| Type  | Name       | Amount        | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pszeniczny | 1.25 kg (50%) | 85 %  | 4   |
| Grain | Pilzneński | 1.25 kg (50%) | 81 %  | 4   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 10 g   | 60 min | 6 %        |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | Fermentis  |

### Extras

| Type   | Name        | Amount | Use for   | Time      |
|--------|-------------|--------|-----------|-----------|
| Flavor | Pulpa mango | 850 g  | Secondary | 14 day(s) |