

## #9 Weizen z mango i kiwi

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **12**
- SRM **4.1**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (45.5%)	80 %	4
Grain	Strzegom Pszeniczny	3 kg (54.5%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	20 min	12 %
Boil	Citra	10 g	10 min	12 %
Boil	Citra	10 g	0 min	12 %

### 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 z mango	1700 g	Primary	11 day(s)
Flavor	Kiwi	1000 g	Primary	11 day(s)

## Notes

- *Apr 18, 2019, 10:13 PM*