

# Amercian Mango Wheat

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **67 C**, Time **55 min**
- Temp **74 C**, Time **15 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **55 min** at **67C**
- Keep mash **15 min** at **74C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (39.3%)	81 %	4
Grain	Pszeniczny	3.2 kg (57.1%)	85 %	4
Grain	Strzegom Bursztynowy	0.2 kg (3.6%)	70 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	60 min	10.5 %
Boil	Columbus/Tomahawk/Zeus	15 g	30 min	15.5 %
Whirlpool	Centennial	30 g	3 min	10.5 %
Dry Hop	Centennial	50 g	0 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	12 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Mango	850 g	Secondary	5 day(s)