

# American Mango Wheat

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **53**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3 kg (60%)	83 %	5
Grain	Viking Pilsner malt	2 kg (40%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	15 g	60 min	10 %
Boil	Sorachi Ace	15 g	30 min	10 %
Boil	Equinox	30 g	15 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP320 - American Hefeweizen Ale Yeast	Wheat	Liquid	35 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Other	Skórka słodkiej pomarańczy	20 g	Boil	10 min

Other	Mango	3000 g	Secondary	---
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