

American Mango Wheat

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód pilznieński Viking Malt	4 kg (61.5%)	80 %	3
Grain	słód pszeniczny Viking Malt	2 kg (30.8%)	82 %	4
Grain	Płatki pszeniczne	0.5 kg (7.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Citra	15 g	45 min	12 %
Whirlpool	Citra	40 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	45 min

Flavor	Pulpa Mango	1600 g	Secondary	7 day(s)
--------	-------------	--------	-----------	----------