

# Mango Berliner Weisse

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **9**
- SRM **3.2**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	2 kg (50%)	85 %	4
Grain	Pilzniejszy	2 kg (50%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP677 Lactobacillus delbrueckii	Wheat	Slant	35 ml	---
S-33	Wheat	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa mango	800 g	Secondary	14 day(s)
Flavor	Pulpa mango	800 g	Secondary	7 day(s)

## Notes

- Bakterie na 48h  
*Jun 6, 2018, 8:02 PM*