

## Mango Milkshake Weizen 2.0

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **18**
- SRM **3.8**
- Style **Specialty Beer**

### 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 **27.5 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)**

### Fermentables

| Type    | Name              | Amount         | Yield | EBC |
|---------|-------------------|----------------|-------|-----|
| Grain   | Pszeniczny        | 3 kg (48.4%)   | 85 %  | 4   |
| Grain   | Strzegom Pale Ale | 2 kg (32.3%)   | 79 %  | 6   |
| Adjunct | Pulpa mango       | 1.2 kg (19.4%) | 70 %  | --- |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 15 g   | 60 min | 13 %       |

### Yeasts

| Name                   | Type  | Form  | Amount | Laboratory       |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 200 ml | Fermentum Mobile |

### Extras

| Type  | Name    | Amount | Use for  | Time |
|-------|---------|--------|----------|------|
| Other | Laktoza | 200 g  | Bottling | ---  |