

Mango Wheat #2

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **24**
- SRM **4.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	2.8 kg (43.9%)	82 %	5
Grain	Słód Wiedeński Viking Malt	1 kg (15.7%)	--- %	9
Grain	Pale Ale	1.675 kg (26.3%)	--- %	6
Grain	Pilznieński	0.4 kg (6.3%)	--- %	6
Adjunct	Płatki owsiane	0.5 kg (7.8%)	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	14 g	60 min	11 %
Aroma (end of boil)	Mosaic	20 g	15 min	12.3 %
Whirlpool	Mosaic	25 g	---	12.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Wheat	Dry	13.22 g	Fermentis Division of S.I.Lesaffre

Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	150 g	Mash	---
Flavor	Pulpa Mango	2150 g	Secondary	3 day(s)