

mango wheat

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM **3.5**
- Style **Weizen/Weissbier**

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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg (50%)	80 %	4
Grain	Weyermann - Pale Wheat Malt	1.6 kg (36.4%)	85 %	5
Grain	Wheat, Flaked	0.6 kg (13.6%)	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	11 g	60 min	11.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Flavor	pupla z mango	2000 g	Secondary	10 day(s)

Notes

- Zasypu 5 kg?????
Dodane do około 17 l wody o tem 71C, po dodaniu ustabilizowane na 63-64C
15 min 62-63C

15 min 64C
15 min 64C
15 min 67-68C
15 min 70C
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