

# Mango Wheat LBN

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **23**
- SRM **3.9**
- Style **American Wheat or Rye 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name           | Amount        | Yield | EBC |
|-------|----------------|---------------|-------|-----|
| Grain | Pszeniczny     | 3 kg (54.5%)  | 85 %  | 4   |
| Grain | Pilznieński    | 2 kg (36.4%)  | 81 %  | 4   |
| Grain | Płatki owsiane | 0.5 kg (9.1%) | 60 %  | 3   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Citra | 30 g   | 20 min | 12 %       |

## Yeasts

| Name        | Type  | Form | Amount | Laboratory |
|-------------|-------|------|--------|------------|
| Safale S-04 | Wheat | Dry  | 11.5 g | Fermentis  |

## Extras

| Type   | Name  | Amount | Use for   | Time |
|--------|-------|--------|-----------|------|
| Flavor | mango | 1000 g | Secondary | ---  |