

Mango Wheat

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **31**
- SRM **8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|-----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 3.4 kg (79.4%) | 80 % | 30 |
| Sugar | cukier | 0.88 kg (20.6%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Mosaic | 20 g | 60 min | 10.9 % |
| Boil | Mosaic | 10 g | 20 min | 10.9 % |
| Aroma (end of boil) | Mosaic | 5 g | 15 min | 10.9 % |
| Aroma (end of boil) | Mosaic | 5 g | 10 min | 10.9 % |
| Aroma (end of boil) | Mosaic | 5 g | 5 min | 10.9 % |
| Aroma (end of boil) | Mosaic | 5 g | 1 min | 10.9 % |
| Dry Hop | Mosaic | 55 g | 3 day(s) | 10.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------------|
| FM53 Voss Kveik | Ale | Liquid | 20 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|----------|
| Flavor | Pulpa Mango | 3.4 g | Primary | 5 day(s) |