

NE Mango Wheat

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **14**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (42.4%)	81 %	4
Grain	Pszeniczny	2.5 kg (42.4%)	85 %	4
Grain	Płatki owsiane	0.5 kg (8.5%)	85 %	3
Grain	Płatki orkiszowe	0.4 kg (6.8%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	21 g	30 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa mango	2000 g	Secondary	9 day(s)
Fining	Whirlflock	10 g	Boil	60 min

Notes

- Kwas fosforowy do wody kranowej by uzyskać pH5,5
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