

# Pszeniczne z mango

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **13**
- SRM **3.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.7 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg Wheat Malt	1.6 kg (54.8%)	82 %	3
Grain	BESTMALZ - Best Pilsen	1.2 kg (41.1%)	80.5 %	4
Grain	Weyermann - Acidulated Malt	0.12 kg (4.1%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	60 min	4 %
Boil	Lublin (Lubelski)	15 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wine	Slant	250 ml	---

## Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	300 g	Mash	10 min

Flavor	Mango	1200 g	Secondary	7 day(s)
--------	-------	--------	-----------	----------