Mango Wheat

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **27**
- SRM **8.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	3.4 kg *(100%)*	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Citra	10 g	20 min	12 %
Aroma (end of boil)	Citra	5 g	15 min	12 %
Aroma (end of boil)	Citra	5 g	10 min	12 %
Aroma (end of boil)	Citra	5 g	5 min	12 %
Aroma (end of boil)	Citra	5 g	1 min	12 %
Dry Hop	Citra	30 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Wheat	Dry	10.5 g	fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa Mango	1700 g	Primary	5 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.