

# MANGO MILKSHAKE

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **17**
- SRM **3.5**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Oats, Malted	2.5 kg (38.5%)	80 %	2
Grain	Viking Pale Ale malt	2.5 kg (38.5%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (7.7%)	83 %	5
Sugar	Milk Sugar (Lactose)	1 kg (15.4%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	BRU-1	100 g	3 min	15.7 %
Dry Hop	Centennial	100 g	2 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Voss Kveik	Ale	Slant	100 ml	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Węglan Wapnia	2 g	Mash	60 min
Flavor	Mango	3400 g	Secondary	21 day(s)