

MangoPassionfruit Milkshake

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **23**
- SRM **3.7**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **6 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.3 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.2 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **7.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **15.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 0.62 kg (24.3%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 0.85 kg (33.4%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.4 kg (15.7%) | 60 % | 3 |
| Grain | Strzegom Wiedeński | 0.178 kg (7%) | 79 % | 10 |
| Grain | Strzegom Pilzneński | 0.5 kg (19.6%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Marynka | 8 g | 60 min | 10 % |
| Boil | Hallertau Tradition | 8 g | 50 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 480 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|-------|-----------|-----------|
| Flavor | Laktoza | 360 g | Boil | 15 min |
| Flavor | Pulpa Mango | 500 g | Secondary | 10 day(s) |
| Flavor | Pulpa Marakuja | 500 g | Secondary | 10 day(s) |