

# Merigold -raspberry milkshake APA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **33**
- SRM **5.6**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (76.9%)	79 %	6
Grain	Płatki pszeniczne	0.5 kg (7.7%)	85 %	3
Grain	Biscuit Malt	0.25 kg (3.8%)	79 %	45
Grain	Karmelowy Jasny 30EBC	0.25 kg (3.8%)	75 %	30
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	50 min	10 %
Whirlpool	Mosaic	75 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Herb	Wanilia	5 g	Secondary	5 day(s)

Flavor	Maliny	900 g	Secondary	5 day(s)
Flavor	Laktoza	500 g	Boil	10 min