

milk mango beer

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **37**
- SRM **3.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1 kg (16.7%)	85 %	7
Grain	Viking Pilsner malt	4 kg (66.7%)	82 %	4
Sugar	Milk Sugar (Lactose)	1 kg (16.7%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	50 min	13.9 %
Aroma (end of boil)	Mosaic	20 g	0 min	12.2 %
Dry Hop	Centennial	20 g	3 day(s)	9.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
sefale us 05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa mango	3400 g	Secondary	7 day(s)

Notes

- - wysładzanie do 3 Blg
 - brzezka po wysładzaniu 23l, 14,4 Blg
 - laktoza dodana na 10min przed końcem gotowania
 - brzezka nastawna 21l, 18,4 Blg
 - po 8 dniach fermentacji burzliwej gęstość 12 Blg (refraktometrem)
 - po następnych 8 dniach 10g Mosaic
 - po następnych 8 dniach butelkowanie (zostało kilka litrów osadów z mango)
- Piwo bardzo smaczne
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