

Passion milkshake wheat beer

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **26**
- SRM **7.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 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 **51 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3 kg (42.9%)	81 %	6
Grain	Strzegom Pilzneński	2 kg (28.6%)	80 %	4
Grain	Płatki pszeniczne	1 kg (14.3%)	85 %	3
Grain	Fawcett - Crystal	0.5 kg (7.1%)	70 %	120
Sugar	Milk Sugar (Lactose) kilogram	0.5 kg (7.1%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	60 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Other	Puree marakuja 100% owoc	1500 g	Secondary	14 day(s)
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