

# Mango milkshake

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **6**
- SRM **5.3**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17.1 liter(s)**

## Steps

- Temp **44 C**, Time **45 min**
- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **45 min** at **44C**
- Keep mash **60 min** at **65C**
- Keep mash **25 min** at **75C**
- Keep mash **10 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pszeniczny         | 2.6 kg (60.7%) | 85 %  | 6   |
| Grain | Pilzneńsk Weyerman | 1.5 kg (35%)   | 81 %  | 4   |
| Grain | Oats, Flaked       | 0.18 kg (4.2%) | 80 %  | 2   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 15 g   | 60 min | 2.6 %      |

## Yeasts

| Name         | Type  | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| Safale Wb-06 | Wheat | Dry  | 6 g    | Fermentis  |

## Extras

| Type   | Name        | Amount | Use for   | Time     |
|--------|-------------|--------|-----------|----------|
| Flavor | Laktoza     | 750 g  | Boil      | 0 min    |
| Flavor | Pulpa mango | 2550 g | Secondary | 5 day(s) |