Mango Milkshake 2023

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **50**
- SRM **3.5**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **6 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 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 **15 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 **23 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg *(80%)*	80 %	5
Grain	Strzegom Pszeniczny	1 kg *(20%)*	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrrior	30 g	60 min	15 %
Boil	Galaxy	50 g	3 min	15.6 %
Whirlpool	Galaxy	50 g	15 min	1 %

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	600 g	Boil	15 min
Flavor	Pulpa Mango	1350 g	Primary	19 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.