

MILKSHAKE Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **5.3**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (55%)	85 %	7
Grain	Pilzneński	1 kg (18.3%)	81 %	4
Grain	Carahell	0.5 kg (9.2%)	77 %	26
Grain	Pszeniczny	0.7 kg (12.8%)	85 %	4
Sugar	Milk Sugar (Lactose)	0.25 kg (4.6%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	50 min	12 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Aroma (end of boil)	Citra	20 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	800 ml	FM

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1.25 g	Boil	10 min
Flavor	laktoza	250 g	Boil	15 min
Flavor	maliny	3000 g	Secondary	14 day(s)