Milkshake Pale Ale (mango, watermelon)

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- SRM **3.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **36.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg *(73.9%)*	80 %	4
Grain	Płatki owsiane	1 kg *(14.8%)*	85 %	3
Adjunct	mąka pszenna	0.015 kg *(0.2%)*	--- %	---
Sugar	laktoza	0.75 kg *(11.1%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Wolf	25 g	60 min	13.1 %
Boil	Cascade PL	20 g	20 min	5.2 %
Boil	Cascade PL	20 g	5 min	5.2 %
Boil	Styrian Wolf	6.5 g	5 min	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew US-05	Ale	Slant	100 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Mango	2.25 g	Primary	10 day(s)

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

Flavor	Arbuz	2 g	Primary	10 day(s)

Notes

- W planach mam zamiar podzielić warkę na dwie i na fermentację burzliwą dodać do jednej mango, a do drugiej arbuza.
  Mango (zmiksowane) 1.250 g + woda 1.000 g i poddane pasteryzacji w 80 stopniach przez 2 minuty.
  Arbuz - jeszcze nie wiem ile.
  Jul 14, 2018, 7:53 AM