

Mango-Berry Milkshake

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **35**
- SRM **4.5**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------------|----------------|--------|-----|
| Grain | Słód PSZENICZNY STRZEGOM Viking Malt | 1.2 kg (11.8%) | 82 % | 5 |
| Grain | Strzegom Pale Ale | 7 kg (68.6%) | 79 % | 6 |
| Grain | Płatki owsiane | 1 kg (9.8%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 1 kg (9.8%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Mosaic | 20 g | 60 min | 11.8 % |
| Boil | Citra | 5 g | 30 min | 14.2 % |
| Boil | Smaragd | 10 g | 30 min | 3.9 % |
| Boil | Magnum | 25 g | 60 min | 11.5 % |
| Dry Hop | Magnum | 20 g | 7 day(s) | 13.5 % |
| Dry Hop | Mosaic | 40 g | 7 day(s) | 10 % |
| Dry Hop | Cascade | 20 g | 7 day(s) | 6 % |
| Dry Hop | Cascade | 10 g | 1 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------|--------|-----------|----------|
| Spice | Kolendra | 15 g | Boil | 30 min |
| Flavor | Mango | 3000 g | Secondary | 7 day(s) |
| Flavor | Czarna porzeczka | 1500 g | Secondary | 7 day(s) |

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|--------|---------------|-------|-----------|----------|
| Flavor | Borówka leśna | 600 g | Secondary | 7 day(s) |
| Flavor | Jagody | 300 g | Secondary | 7 day(s) |