

Milkshake/Fruit base

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **38**
- SRM **3.4**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Bel	1.7 kg (42.5%)	79 %	4
Grain	Pszeniczny	1.6 kg (40%)	85 %	4
Grain	Oats, Flaked	0.7 kg (17.5%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	ADHA 527	10 g	60 min	13.4 %
Aroma (end of boil)	ADHA 527	20 g	5 min	13.4 %
Whirlpool	ADHA 527	20 g	30 min	13.4 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Mrozone mango	2000 g	Secondary	10 day(s)

Notes

- 10 litrow na mango milkshake 2kg owocow na 10l plus laktoza 300g.
Wyszlo 15 blg na 7,8l z laktoza. Dopelnilem do 9l. blg okolo 13.

Na 9 litrów dalem pelna dawke chmieli. Czyli 10,20,20.
12.11. Fermentacja w temperaturze 18,5 - temperatura otoczenia.
23.11 - 1kg mrożonego mango dodany do fermentatora.

2. Sour kettle w temperaturze 35 stopni 48H. 8 tabletek plantarum.
PH na chinskim pasku miedzy 3 a 3,5 ... w kazdym razie zielone. Kwasowosc lekkka. Gotowanie 60 minut.
Gotowanie 9 litrow brzezki o BLG 12. Dodalem 2 litry wody do gotowania i 100g laktozy pod koniec gotowania.
Blg przed dodaniem laktozy:
Po:
50g Eureka 18 alfa zbior 2017 na chlodzenie brzezki(20 minute steep break)
Na zimno oba piwa 50g eureka na 3dni.
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