

Milkshake Hazy Daze mango

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **20**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **56 liter(s)**
- Trub loss **5 %**
- Size with trub loss **58.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **70.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **52.5 liter(s)**
- Total mash volume **67.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **52.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **33.3 liter(s)** of **76C** water or to achieve **70.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 10 kg (62.5%) | 79 % | 6 |
| Grain | Płatki owsiane | 2.5 kg (15.6%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 2.5 kg (15.6%) | 85 % | 3 |
| Sugar | laktoza | 1 kg (6.3%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | hbc 630 | 50 g | 15 min | 13.2 % |
| Boil | Centennial | 50 g | 15 min | 9.4 % |
| Dry Hop | Mosaic | 150 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-------|--------|-----------|-----------|
| Flavor | mango | 3000 g | Secondary | 10 day(s) |
|--------|-------|--------|-----------|-----------|

Notes

- zacieranie
67-68 na 60 min
72 na 10 min
76 na 1min
Laktoza na ostatnie 5 min
Dec 8, 2019, 7:20 AM