

# Milkshake Mango, truskawki

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **45**
- SRM **5.6**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (48.4%)	85 %	7
Grain	Strzegom Monachijski typ I	1 kg (16.1%)	79 %	16
Grain	Płatki owsiane	1.2 kg (19.4%)	85 %	3
Grain	Weyermann - Carapils	0.5 kg (8.1%)	78 %	4
Sugar	Milk Sugar (Lactose)	0.5 kg (8.1%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	falconer's flight	15 g	30 min	11 %
Aroma (end of boil)	Citra	15 g	10 min	12 %
Aroma (end of boil)	falconer's flight	20 g	5 min	11 %
Aroma (end of boil)	Pekko	15 g	0 min	13.6 %
Dry Hop	Citra	15 g	4 day(s)	12 %
Dry Hop	Pekko	35 g	4 day(s)	13.6 %
Dry Hop	falconer's flight	15 g	4 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	mango	750 g	Secondary	14 day(s)
Flavor	marakuja	500 g	Secondary	14 day(s)