

# 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) |

|        |       |     |         |           |
|--------|-------|-----|---------|-----------|
| 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*