

# Mosaic Vanilla Milkshake APA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **45**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (73.5%)	80 %	5
Grain	Płatki owsiane	0.4 kg (5.9%)	85 %	3
Grain	Viking Pilsner malt	1 kg (14.7%)	82 %	4
Sugar	Milk Sugar (Lactose)	0.4 kg (5.9%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	10 %
Aroma (end of boil)	Mosaic	50 g	10 min	10 %
Dry Hop	Mosaic	60 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	wanilia	1 g	Boil	10 min
1 laska wanilii na ostatnie 10 min gotowania, razem z chmielem (przecięta na pół)				

Spice	wanilia	2 g	Secondary	7 day(s)
2 laski wanilii na cichą, razem z chmielem (przecięte na pół, można zmacerować w whisky)				