

# Apricot Milkshake Ale

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **21**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Castle Malting - Pilsneński | 4.5 kg (60.8%) | 80 %   | 4   |
| Grain | Strzegom Wiedeński          | 1.6 kg (21.6%) | 79 %   | 10  |
| Grain | Płatki owsiane              | 0.5 kg (6.8%)  | 85 %   | 3   |
| Grain | Barley, Flaked              | 0.5 kg (6.8%)  | 70 %   | 4   |
| Sugar | Milk Sugar (Lactose)        | 0.3 kg (4.1%)  | 76.1 % | 0   |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Magnum PL | 20 g   | 60 min | 12.9 %     |

## Yeasts

| Name            | Type | Form   | Amount  | Laboratory |
|-----------------|------|--------|---------|------------|
| FM53 Voss kveik | Ale  | Liquid | 1000 ml | FM         |

## Extras

| Type   | Name   | Amount | Use for   | Time     |
|--------|--------|--------|-----------|----------|
| Flavor | morele | 1875 g | Secondary | 7 day(s) |