

LEM | Mango Milkshake Pale Ale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **5.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **15 min**
- Temp **79 C**, Time **0 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **73C**
- Keep mash **0 min** at **79C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (60.6%)	82 %	4
Grain	Weyermann - Melanoiden Malt	0.5 kg (7.6%)	81 %	53
Grain	Strzegom Pszeniczny	0.5 kg (7.6%)	81 %	6
Grain	Płatki pszeniczne	0.8 kg (12.1%)	85 %	3
Grain	Płatki owsiane	0.8 kg (12.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	20 g	55 min	5.2 %
Boil	Cascade PL	40 g	30 min	5.2 %
Boil	Cascade PL	40 g	10 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Mrozone mango	2800 g	Secondary	56 day(s)
Flavor	Laktoza	700 g	Bottling	---