

Mango-Berry Milkshake

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **35**
- SRM **4.5**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód PSZENICZNY STRZEGOM Viking Malt	1.2 kg (11.8%)	82 %	5
Grain	Strzegom Pale Ale	7 kg (68.6%)	79 %	6
Grain	Płatki owsiane	1 kg (9.8%)	85 %	3
Sugar	Milk Sugar (Lactose)	1 kg (9.8%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	11.8 %
Boil	Citra	5 g	30 min	14.2 %
Boil	Smaragd	10 g	30 min	3.9 %
Boil	Magnum	25 g	60 min	11.5 %
Dry Hop	Magnum	20 g	7 day(s)	13.5 %
Dry Hop	Mosaic	40 g	7 day(s)	10 %
Dry Hop	Cascade	20 g	7 day(s)	6 %
Dry Hop	Cascade	10 g	1 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	15 g	Boil	30 min
Flavor	Mango	3000 g	Secondary	7 day(s)
Flavor	Czarna porzeczka	1500 g	Secondary	7 day(s)

Flavor	Borówka leśna	600 g	Secondary	7 day(s)
Flavor	Jagody	300 g	Secondary	7 day(s)