

# Milkshake mango

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **9**
- SRM **4**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **6 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **39.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **40 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **39.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (69%)	80 %	5
Grain	Płatki owsiane	1 kg (11.5%)	60 %	3
Grain	Płatki pszeniczne	1 kg (11.5%)	60 %	3
Sugar	Laktoza	0.7 kg (8%)	76.1 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic US 2021	15 g	10 min	12.8 %
Aroma (end of boil)	Ekuanot US 2020	100 g	1 min	14.9 %
Dry Hop	Mosaic US 2021	70 g	7 day(s)	12.8 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa mango	1400 g	Secondary	10 day(s)