

Milkshake Mango APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **18**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Simpsons Extra Pale Ale | 2 kg (66.7%) | 80 % | 4 |
| Grain | Weyermann Light Wheat Malt | 1 kg (33.3%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|----------|--------|--------|------------|
| Boil | Chinook | 20 g | 15 min | 10 % |
| Whirlpool | Mackinac | 30 g | 0 min | 10 % |
| hop stand - wsypać 10 min po wyłączeniu palnika, już podczas chłodzenia (od 80st.C) | | | | |
| Whirlpool | Azacca | 30 g | 0 min | 14 % |
| hop stand - wsypać 10 min po wyłączeniu palnika, już podczas chłodzenia (od 80st.C) | | | | |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--|--------------|-------|-----------|----------|
| Flavor | Mango Alonso | 900 g | Secondary | 7 day(s) |
| w 3 dniu burzliwej bezpośrednio do fermentora | | | | |
| Other | Laktoza | 200 g | Boil | 15 min |
| Podczas gotowania, na ostatnie 15minut. Wcześniej odebrać 1l gotującej się brzezki i rozpuścić w niej laktozę. | | | | |

Notes

- Bez chmielenia na zimno, cicha 7 dni celem uzyskania klarowności
Oct 30, 2021, 2:45 PM