

Passion Fruit Milkshake APA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **34**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.5 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **8.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.75 kg (57.9%)	79 %	6
Grain	Pszeniczny	0.3 kg (9.9%)	82 %	4.5
Grain	Żytni	0.15 kg (5%)	81 %	9
Grain	Płatki owsiane	0.25 kg (8.3%)	85 %	3
Grain	Acid Malt	0.1 kg (3.3%)	80 %	8
Sugar	Milk Sugar (Lactose)	0.25 kg (8.3%)	76.1 %	0
Sugar	Cane (Beet) Sugar	0.22 kg (7.3%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	55 min	13.1 %
Boil	Monroe	15 g	0 min	2.5 %
Dry Hop	Monroe	100 g	3 day(s)	2.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	35 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	Pulpa z marakui	2000 g	Secondary	7 day(s)