

# Peach Milkshake Weissbier

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **31**
- SRM **2.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **8 %**
- Size with trub loss **13.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **6.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **16.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Pszoniczny          | 1 kg (45.5%)  | 85 %  | 4   |
| Grain | Strzegom Pilzneński | 1 kg (45.5%)  | 80 %  | 4   |
| Grain | Płatki owsiane      | 0.2 kg (9.1%) | 85 %  | 3   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Motueka | 15 g   | 60 min | 8 %        |
| Aroma (end of boil) | Motueka | 15 g   | 10 min | 8 %        |

## Yeasts

| Name                               | Type  | Form | Amount | Laboratory      |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M20 Bavarian Wheat | Wheat | Dry  | 10 g   | Mangrove Jack's |

## Extras

| Type   | Name        | Amount | Use for   | Time     |
|--------|-------------|--------|-----------|----------|
| Flavor | brzoskwinie | 2000 g | Secondary | 7 day(s) |
| Flavor | laktoza     | 300 g  | Boil      | 10 min   |

|             |                |     |      |        |
|-------------|----------------|-----|------|--------|
| Water Agent | kwask mlekowy  | 2 g | Mash | 60 min |
| Water Agent | chlerek wapnia | 3 g | Mash | 60 min |

## Notes

- kwas mlekowy i chlerek wapnia podawane w ml.  
Kwas i chlerek dodatkowo do wody do wysładzania w tych samych ilościach co do zacierania.  
Oczekiwana ilość alkoholu 4,4 % - bez uwzględnienia laktozy ale z dodatkiem brzoskwiń na cichej, które przefermentują (ekstr. 10%)  
Ekstrakt 9,5 Blg - bez laktozy  
Ekstrakt 11,1 Blg - z laktozą  
*Sep 21, 2018, 11:45 AM*