Milkshake Mango Pale Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **16**
- SRM **4.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(82%)*	80 %	5
Grain	Strzegom Karmel 30	0.3 kg *(4.9%)*	75 %	30
Grain	Weyermann - Carapils	0.3 kg *(4.9%)*	78 %	4
Grain	Rye, Flaked	0.5 kg *(8.2%)*	78.3 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	60 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa mango	1700 g	Secondary	7 day(s)
Other	laktoza	500 g	Boil	50 min

Notes

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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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