

Apricot Milkshake Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **21**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński	3 kg (60%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (20%)	79 %	10
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (10%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum PL	15 g	60 min	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	800 ml	FM

Extras

Type	Name	Amount	Use for	Time
Flavor	morele	1500 g	Secondary	7 day(s)

Notes

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