

Mango milkshake

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **6**
- SRM **5.3**
- Style **Fruit Beer**

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 **12.8 liter(s)**
- Total mash volume **17.1 liter(s)**

Steps

- Temp **44 C**, Time **45 min**
- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **45 min** at **44C**
- Keep mash **60 min** at **65C**
- Keep mash **25 min** at **75C**
- Keep mash **10 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.6 kg (60.7%)	85 %	6
Grain	Pilzneńsk Weyerman	1.5 kg (35%)	81 %	4
Grain	Oats, Flaked	0.18 kg (4.2%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	2.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale Wb-06	Wheat	Dry	6 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	750 g	Boil	0 min
Flavor	Pulpa mango	2550 g	Secondary	5 day(s)