

milkshake

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **33**
- SRM **5.1**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **68 C**, Time **50 min**
- Temp **76 C**, Time **55 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **50 min** at **68C**
- Keep mash **55 min** at **76C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (30.8%)	79 %	6
Grain	Strzegom Pilzneński	2 kg (30.8%)	80 %	4
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3
Grain	Pszeniczny	1 kg (15.4%)	85 %	4
Grain	Caramel/Crystal Malt - 10L	1 kg (15.4%)	75 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Motueka	50 g	10 min	7 %
Boil	Challenger	40 g	45 min	7 %
Dry Hop	Mandarina Bavaria	50 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	1000 g	Boil	15 min
Flavor	maliny mrożone	2000 g	Secondary	---