

Milkshake mango

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **9**
- SRM **4**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **6 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **39.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **40 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **39.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|--------|-----|
| Grain | Viking Pale Ale malt | 6 kg (69%) | 80 % | 5 |
| Grain | Płatki owsiane | 1 kg (11.5%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 1 kg (11.5%) | 60 % | 3 |
| Sugar | Laktoza | 0.7 kg (8%) | 76.1 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Aroma (end of boil) | Mosaic US 2021 | 15 g | 10 min | 12.8 % |
| Aroma (end of boil) | Ekuanot US 2020 | 100 g | 1 min | 14.9 % |
| Dry Hop | Mosaic US 2021 | 70 g | 7 day(s) | 12.8 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|-----------|-----------|
| Flavor | Pulpa mango | 1400 g | Secondary | 10 day(s) |