

[PLAN] - Mango Milkshake IPA - "Cnoty Niewieście"

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **20**
- SRM **5.6**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **15 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (28.9%)	80 %	5
Grain	Weyermann - Pilsneński Premium	0.4 kg (5.8%)	81 %	2.5
resztki z magazynu				
Grain	Crisp - Pale Ale / Pils	2 kg (28.9%)	75 %	4.5
resztki z magazynu				
Grain	Płatki pszeniczne	1 kg (14.4%)	60 %	3
Grain	Płatki owsiane	0.7 kg (10.1%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (7.2%)	76.1 %	0
dodać w 50min gotowania				
Sugar	Pulpa z Mango 1800g	0.324 kg (4.7%)	100 %	66
w 100g = 18g cukru / w 1800g = 324g cukru. (EBC "na oko") Dodać w ~4-5 dniu burzliwej				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	11.8 %

Aroma (end of boil)	Citra	50 g	2 min	12 %
Whirlpool	Mackinac	20 g	0 min	10.5 %
75°C hop stand - 30min				
Whirlpool	Amarillo	20 g	0 min	9.5 %
75°C hop stand - 30min				
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Mackinac	30 g	3 day(s)	10.5 %
Dry Hop	Amarillo	30 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
OYL-071 Lutra™ Kveik	Ale	Slant	150 ml	Omega Yeast

Extras

Type	Name	Amount	Use for	Time
Other	Witamina C	2 g	Bottling	---

Notes

- Nastawna bez pulpy mango ~14,7BLG
Burzliwa 25-29°C
Cicha 18°C
Uwzględniając laktozę powinno zejść do 5 - 6 BLG
Bardzo dokładna filtracja!

Faktyczne ABV ~6%
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