

Tropikalny Milkshake

- Gravity **14.3 BLG**
- ABV ---
- IBU **37**
- SRM **5.4**
- Style **Spice, Herb, or Vegetable 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 **3.5 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **15.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|--------|-----|
| Grain | Pilzneński | 1.75 kg (50.7%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 0.4 kg (11.6%) | 80 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (11.6%) | 80 % | 3 |
| Grain | Pszeniczny | 0.65 kg (18.8%) | 80 % | 4 |
| Sugar | Milk Sugar (Lactose) | 0 kg | 76.1 % | 0 |
| Grain | Abbey Malt Weyermann | 0.25 kg (7.2%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 5 g | 40 min | 15.5 % |
| Whirlpool | Galaxy | 100 g | 5 min | 15 % |
| Dry Hop | Vic Secret | 50 g | 3 day(s) | 16.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|-------------|
| S-33 | Ale | Slant | 1.5 ml | Wyeast Labs |