

Mango Milkshake APA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **24**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Grain	Weyermann pszeniczny jasny	1 kg (20%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	13.5 %
Whirlpool	Citra	40 g	0 min	13.5 %
Whirlpool	Mosaic	50 g	0 min	11.8 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %
Dry Hop	Citra	40 g	2 day(s)	13.5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
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Flavor	pulpa mango	1500 g	Secondary	4 day(s)
Flavor	laktoza	500 g	Boil	15 min

Notes

- HOP STAND - CITRA i MOSAIC - 75* na 30 min.
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