

# Milkshake Mango, truskawki

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **45**
- SRM **5.6**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt  | 3 kg (48.4%)   | 85 %   | 7   |
| Grain | Strzegom Monachijski typ I | 1 kg (16.1%)   | 79 %   | 16  |
| Grain | Płatki owsiane             | 1.2 kg (19.4%) | 85 %   | 3   |
| Grain | Weyermann - Carapils       | 0.5 kg (8.1%)  | 78 %   | 4   |
| Sugar | Milk Sugar (Lactose)       | 0.5 kg (8.1%)  | 76.1 % | 0   |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Citra             | 20 g   | 60 min   | 12 %       |
| Boil                | falconer's flight | 15 g   | 30 min   | 11 %       |
| Aroma (end of boil) | Citra             | 15 g   | 10 min   | 12 %       |
| Aroma (end of boil) | falconer's flight | 20 g   | 5 min    | 11 %       |
| Aroma (end of boil) | Pekko             | 15 g   | 0 min    | 13.6 %     |
| Dry Hop             | Citra             | 15 g   | 4 day(s) | 12 %       |
| Dry Hop             | Pekko             | 35 g   | 4 day(s) | 13.6 %     |
| Dry Hop             | falconer's flight | 15 g   | 4 day(s) | 11 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | Fermentis  |

## Extras

| Type   | Name     | Amount | Use for   | Time      |
|--------|----------|--------|-----------|-----------|
| Flavor | mango    | 750 g  | Secondary | 14 day(s) |
| Flavor | marakuja | 500 g  | Secondary | 14 day(s) |