

# Shakelander

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **30**
- SRM **4.8**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (68.5%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (6.8%)	79 %	16
Grain	Pszeniczny	1 kg (13.7%)	85 %	4
Grain	Płatki owsiane	0.8 kg (11%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Citra	20 g	7 min	12 %
Boil	Mosaic	20 g	7 min	10 %
Boil	lunga	10 g	7 min	11 %
Boil	Simcoe	20 g	7 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	mango	250 g	Secondary	7 day(s)
Flavor	truskawka	500 g	Secondary	7 day(s)
Flavor	laktoza	300 g	Boil	10 min