

Mango Milkshake 2023

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **50**
- SRM **3.5**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **6 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **23 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (80%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1 kg (20%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Warrrior | 30 g | 60 min | 15 % |
| Boil | Galaxy | 50 g | 3 min | 15.6 % |
| Whirlpool | Galaxy | 50 g | 15 min | 1 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|-----------|
| Flavor | Laktoza | 600 g | Boil | 15 min |
| Flavor | Pulpa Mango | 1350 g | Primary | 19 day(s) |