

#7_20_Kveik_MilkshakeIPA_Mango

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **43**
- SRM **3.9**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **15 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4 kg (64.3%)	80.5 %	2
Grain	Płatki pszeniczne	1 kg (16.1%)	85 %	3
Grain	Słód owsiany Fawcett	0.35 kg (5.6%)	61 %	5
Grain	Carahell	0.35 kg (5.6%)	77 %	26
Sugar	Milk Sugar (Lactose)	0.52 kg (8.4%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	17 g	70 min	11 %
Aroma (end of boil)	Citra	50 g	10 min	12.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
M12	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
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Flavor	Pulpa Mango	1400 g	Secondary	15 day(s)
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