

# Apricot Milkshake Ale

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **21**
- SRM **4.6**
- Style **American Pale Ale**

## 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 **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński	4.5 kg (60.8%)	80 %	4
Grain	Strzegom Wiedeński	1.6 kg (21.6%)	79 %	10
Grain	Płatki owsiane	0.5 kg (6.8%)	85 %	3
Grain	Barley, Flaked	0.5 kg (6.8%)	70 %	4
Sugar	Milk Sugar (Lactose)	0.3 kg (4.1%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum PL	20 g	60 min	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	1000 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Flavor	morele	1875 g	Secondary	7 day(s)