

Liczi/kaki milkshake

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **3.3**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **50 min**
- Temp **1 C**, Time **76 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **-1.7C**
- Add grains
- Keep mash **76 min** at **1C**
- Keep mash **15 min** at **62C**
- Keep mash **50 min** at **72C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (69.2%)	80 %	4
Grain	Płatki pszeniczne	0.7 kg (10.8%)	60 %	3
Grain	Płatki pszeniczne	0.7 kg (10.8%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.6 kg (9.2%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Whirlpool	Citra	15 g	20 min	12 %
Whirlpool	Amarillo	15 g	20 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Flavor	Pulpa liczi	1000 g	Primary	7 day(s)
Flavor	Pulpa kaki	1000 g	Primary	7 day(s)