

# 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 |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |             |        |         |          |
|--------|-------------|--------|---------|----------|
| Flavor | Pulpa liczi | 1000 g | Primary | 7 day(s) |
| Flavor | Pulpa kaki  | 1000 g | Primary | 7 day(s) |