

Mango Milkshake 2024

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **39**
- SRM **3.3**
- 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 **13.5 liter(s)**
- Total mash volume **18 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 **13.5 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 **24 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (77.8%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1 kg (22.2%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Cascade | 15 g | 60 min | 7.1 % |
| Boil | Citra+Mosaic | 20 g | 15 min | 12.1 % |
| Boil | Citra+Mosaic | 30 g | 10 min | 12.1 % |
| Boil | Citra+Mosaic | 50 g | 2 min | 12.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|-------|---------|------------------|
| FM54 Gorączka kalifornijska | Ale | Slant | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | Laktoza | 700 g | Boil | 15 min |

| | | | | |
|--------|-------------|--------|---------|-----------|
| Flavor | Pulpa Mango | 1275 g | Primary | 19 day(s) |
|--------|-------------|--------|---------|-----------|