

MangoPassionfruit Milkshake

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **23**
- SRM **3.7**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **6 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.3 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.2 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 **7.6 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 **10.2 liter(s)** of **76C** water or to achieve **15.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.62 kg (24.3%)	80 %	5
Grain	Strzegom Pszeniczny	0.85 kg (33.4%)	81 %	6
Grain	Płatki owsiane	0.4 kg (15.7%)	60 %	3
Grain	Strzegom Wiedeński	0.178 kg (7%)	79 %	10
Grain	Strzegom Pilzneński	0.5 kg (19.6%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	8 g	60 min	10 %
Boil	Hallertau Tradition	8 g	50 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	480 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Flavor	Laktoza	360 g	Boil	15 min
Flavor	Pulpa Mango	500 g	Secondary	10 day(s)
Flavor	Pulpa Marakuja	500 g	Secondary	10 day(s)