

Milkshake Hazy Daze mango

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **20**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **56 liter(s)**
- Trub loss **5 %**
- Size with trub loss **58.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **70.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **52.5 liter(s)**
- Total mash volume **67.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **52.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **33.3 liter(s)** of **76C** water or to achieve **70.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	10 kg (62.5%)	79 %	6
Grain	Płatki owsiane	2.5 kg (15.6%)	85 %	3
Grain	Płatki pszeniczne	2.5 kg (15.6%)	85 %	3
Sugar	laktoza	1 kg (6.3%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hbc 630	50 g	15 min	13.2 %
Boil	Centennial	50 g	15 min	9.4 %
Dry Hop	Mosaic	150 g	2 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Flavor	mango	3000 g	Secondary	10 day(s)
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Notes

- zacieranie
67-68 na 60 min
72 na 10 min
76 na 1min
Laktoza na ostatnie 5 min
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