

Mosaic Vanilla Milkshake APA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **45**
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 5 kg (73.5%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.4 kg (5.9%) | 85 % | 3 |
| Grain | Viking Pilsner malt | 1 kg (14.7%) | 82 % | 4 |
| Sugar | Milk Sugar (Lactose) | 0.4 kg (5.9%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Mosaic | 30 g | 60 min | 10 % |
| Aroma (end of boil) | Mosaic | 50 g | 10 min | 10 % |
| Dry Hop | Mosaic | 60 g | 7 day(s) | 10 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|---|---------|--------|---------|--------|
| Spice | wanilia | 1 g | Boil | 10 min |
| 1 laska wanilii na ostatnie 10 min gotowania, razem z chmielem (przecięta na pół) | | | | |

| | | | | |
|--|---------|-----|-----------|----------|
| Spice | wanilia | 2 g | Secondary | 7 day(s) |
| 2 laski wanilii na cichą, razem z chmielem (przecięte na pół, można zmacerować w whisky) | | | | |