

PEAR/MANGO ALE MILKSHAKE

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **10.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **8.2 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Pilsner (2 Row) Bel | 1.5 kg (63.8%) | 79 % | 4 |
| Grain | Briess - Wheat Malt, White | 0.2 kg (8.5%) | 85 % | 5 |
| Grain | Munich Malt | 0.1 kg (4.3%) | 80 % | 18 |
| Grain | Melanoiden Malt | 0.05 kg (2.1%) | 80 % | 39 |
| Grain | Oats, Flaked | 0.2 kg (8.5%) | 80 % | 2 |
| Sugar | Milk Sugar (Lactose) | 0.3 kg (12.8%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Lemon drop | 10 g | 10 min | 4.6 % |
| Whirlpool | Ahtanum | 10 g | 30 min | 5 % |
| Whirlpool | Lemon drop | 35 g | 30 min | 4.6 % |
| Dry Hop | Ahtanum | 80 g | 3 day(s) | 5 % |
| Dry Hop | Citra | 20 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------|-----|-----|------|-----|
| Us-05 | Ale | Dry | 10 g | --- |
|-------|-----|-----|------|-----|

Notes

- Na 1dyncy pod przykryciem z termometrem trzyma temperature.
Wysładzałem 9l wody 12,5 - 13l czystej brzezki do gotowania, 2 l zostały w staratach po filtracji.
Po gotowaniu odebrałem 10,5 litra brzezki, 14BLG.
16.6.2018 16:30 - Zadano uwodnione drozdze.
Fermentacja w około 19 stopni C.
100g chmielu na zimno - 5.7.18
Zabutkowano 12.7.18
Jun 16, 2018, 1:21 PM