

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
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Us-05	Ale	Dry	10 g	---
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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
Zabutelkowano 12.7.18
Jun 16, 2018, 1:21 PM