

# Passion Fruit Milkshake APA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **34**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.5 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **8.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount          | Yield  | EBC |
|-------|----------------------|-----------------|--------|-----|
| Grain | Viking Pale Ale malt | 1.75 kg (57.9%) | 79 %   | 6   |
| Grain | Pszeniczny           | 0.3 kg (9.9%)   | 82 %   | 4.5 |
| Grain | Żytni                | 0.15 kg (5%)    | 81 %   | 9   |
| Grain | Płatki owsiane       | 0.25 kg (8.3%)  | 85 %   | 3   |
| Grain | Acid Malt            | 0.1 kg (3.3%)   | 80 %   | 8   |
| Sugar | Milk Sugar (Lactose) | 0.25 kg (8.3%)  | 76.1 % | 0   |
| Sugar | Cane (Beet) Sugar    | 0.22 kg (7.3%)  | 100 %  | 0   |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Simcoe | 15 g   | 55 min   | 13.1 %     |
| Boil    | Monroe | 15 g   | 0 min    | 2.5 %      |
| Dry Hop | Monroe | 100 g  | 3 day(s) | 2.5 %      |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale  | Liquid | 35 ml  | Fermentum Mobile |

## Extras

| Type  | Name            | Amount | Use for   | Time     |
|-------|-----------------|--------|-----------|----------|
| Other | Pulpa z marakui | 2000 g | Secondary | 7 day(s) |