



MANGO MILKSHAKE

A tropical smoothie of Eldorado, Mosaic, Mango & Vanilla. Big on juiciness and summer thirst-quenching.

Ingredients



- 1.7 kg Black Rock Light
- 1.7 kg Black Rock Wheat
- 500g Ale Malt
- 600 g Rolled Oats
- 300g Flaked barley
- 250g Crystal120
- 100 g Raw wheat
- 300g Lactose Powder
- 37 g El Dorado,
- 60 g Mosaic Hop
- 2 tsp Vanilla paste
- 1 vanilla bean
- 1 L Mango Puree
- 11.5g Fermentis US05

Recipe

- Mash Oats, Barley, Raw Wheat, Ale malt and Crystal malt in 15 L of quality brewing liquor at 64 ° C for 40 minutes.
- Add 2x 1.7kgs of wort concentrate and adjust volume to 23 L
- Boil 30 minutes with 7 g of Eldorado hop
- Whirlpool Lactose powder, 30 g Mosaic, 30 g El Dorado & 2 tsp vanilla paste
- Immersion chill brew to 20 °C.
- Clean & sanitise fermenter and associated equipment
- Fill fermenter and pitch yeast at a start temperature of 17-23°C.

- Day 5 add vanilla bean.
- Day 7 add 30g of Mosaic hop and 1 L of mango puree
- Allow 3 days of infusion, then crash cool fermenter to 1-3 °C for 48-72 hours and keg or bottle using standard practices. Expected FG of 1018.



Specification:

Alcohol: 5.4% ABV
Bitterness: 40 IBU
Colour: 8 SRM

Black Rock Wort concentrates contain:

Pilsner and Wheat malts

New Zealand Craft Brewing Co.