

Mango Milkshake APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **15**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **38.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **24.5 liter(s)** of **76C** water or to achieve **38.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (57.1%)	80 %	5
Grain	Pszeniczny	1 kg (14.3%)	85 %	4
Grain	Pilznieński	2 kg (28.6%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	10 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Mango puree	2000 g	Secondary	7 day(s)
Other	Laktoza	500 g	Boil	10 min