

# Mango Milkshake IPA

- Gravity **12.9 BLG**
- ABV ---
- IBU **35**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Pilzneński                 | 5 kg (76.9%)  | 81 %  | 4   |
| Grain | Weyermann pszeniczny jasny | 1 kg (15.4%)  | 80 %  | 6   |
| Grain | płatki ryżowe              | 0.5 kg (7.7%) | 1 %   | 2   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Citra  | 30 g   | 60 min   | 13.5 %     |
| Whirlpool | Citra  | 30 g   | 30 min   | 13.5 %     |
| Whirlpool | Mosaic | 30 g   | 30 min   | 11.8 %     |
| Dry Hop   | Mosaic | 20 g   | 5 day(s) | 10 %       |
| Dry Hop   | Citra  | 40 g   | 2 day(s) | 13.5 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type   | Name          | Amount | Use for   | Time      |
|--------|---------------|--------|-----------|-----------|
| Flavor | zest z cytryn | 100 g  | Secondary | 15 day(s) |
| Flavor | pulpa mango   | 1500 g | Secondary | 4 day(s)  |
| Flavor | laktoza       | 500 g  | Boil      | 15 min    |