

Mango Milkshake IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **2**
- SRM **9.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **15 min**
- Evaporation rate **1 %/h**
- Boil size **20.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.7 kg (50%)	81 %	26
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (50%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	ekuanot	30 g	1 min	12.8 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa mango	2250 g	Primary	6 day(s)
Flavor	laktoza	500 g	Boil	10 min
Flavor	ksylitol	100 g	Boil	10 min