

Mango Milkshake IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **9.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **23.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.7 kg (49.1%) | 92 % | 30 |
| Liquid Extract | Bruntal | 1.7 kg (49.1%) | 90 % | 26 |
| Adjunct | Ekstrakt waniliowy naturalny O'etker | 0.06 kg (1.7%) | 90 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | ekuanot | 30 g | 15 min | 12.8 % |
| Dry Hop | Mosaic | 50 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|----------|
| Flavor | pulpa mango | 1800 g | Primary | 6 day(s) |
| Flavor | laktoza | 500 g | Boil | 10 min |