

# milk shake mango

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **32.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	75 %	5
Grain	Pszeniczny	1 kg (15.4%)	75 %	4
Grain	Płatki owsiane	0.5 kg (7.7%)	72 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (NZ)	40 g	60 min	8.7 %
Whirlpool	Wai-iti	50 g	20 min	2.2 %
Whirlpool	Rakau (NZ)	10 g	20 min	8.7 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa mango	2000 g	Secondary	10 day(s)
Flavor	laktoza	650 g	Boil	10 min