

# Milkshake Mango IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **64**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss --- %
- Size with trub loss **25 liter(s)**
- Boil time **45 min**
- Evaporation rate **5 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (63.5%)	85 %	7
Grain	Płatki owsiane	0.8 kg (12.7%)	85 %	3
Grain	Płatki pszeniczne	0.8 kg (12.7%)	85 %	3
Adjunct	Łuska ryżowa	0.2 kg (3.2%)	--- %	---
Grain	Weyermann - Carapils	0.5 kg (7.9%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (NZ)	60 g	20 min	9.5 %
Aroma (end of boil)	Mosaic	45 g	10 min	10 %
Aroma (end of boil)	Citra	45 g	10 min	12 %
Dry Hop	Citra	45 g	3 day(s)	12 %
Dry Hop	Mosaic	45 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa mango	1500 g	Secondary	5 day(s)
Other	Kwas mlekowy	5 g	Mash	0 min
Flavor	Laktoza	500 g	Boil	45 min