

# 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   |