

r milkshahe ipa 2023

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **46**
- SRM **4**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (64.9%)	83 %	4
Grain	Płatki owsiane	0.4 kg (10.4%)	64 %	3
Grain	Płatki pszeniczne	0.4 kg (10.4%)	64 %	3
Grain	płatki jęczmienne	0.2 kg (5.2%)	58 %	4
Sugar	Milk Sugar (Lactose) R	0.25 kg (6.5%)	76.1 %	0
Sugar	pulpa mango	0.1 kg (2.6%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	10 g	22 min	14.9 %
Boil	sultana	3 g	22 min	13.3 %
Boil	Ekuanot	22 g	12 min	14.9 %
Boil	sultana	7 g	12 min	13.3 %
Boil	Ekuanot	18 g	0 min	14.9 %
Dry Hop	Cascade PL	30 g	7 day(s)	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	160 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	pulpa z mango	600 g	Primary	10 day(s)