

Milkshake Mango IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **6**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (71.4%)	80 %	5
Grain	Platki owsiane	0.8 kg (14.3%)	85 %	3
Grain	Platki pszeniczne	0.8 kg (14.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	10 min	10 %
Aroma (end of boil)	Ekuanot	50 g	1 min	12.8 %
Dry Hop	Mosaic	50 g	7 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	1 min