

milkshake mango ipa

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **34**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **67 C**, Time **15 min**
- Temp **72 C**, Time **50 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **15 min** at **67C**
- Keep mash **50 min** at **72C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	4.3 kg (74.8%)	80.5 %	4
Sugar	Milk Sugar (Lactose)	0.45 kg (7.8%)	76.1 %	0
Grain	Oats, Flaked	1 kg (17.4%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flex	5 g	60 min	65 %
Dry Hop	Riwaka	100 g	3 day(s)	3.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	mango	800 g	Secondary	4 day(s)

Notes

- Woda kran:

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

zacieranie 24L - kwas 2.5 ml
wysładzanie 5.3L kwas 1.5 ml
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