

# Milkshake Mango IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **31**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **24.3 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield  | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Viking Pilsner malt  | 7 kg (64.2%)  | 82 %   | 4   |
| Grain | Platki owsiane       | 3 kg (27.5%)  | 60 %   | 3   |
| Sugar | Milk Sugar (Lactose) | 0.9 kg (8.3%) | 76.1 % | 0   |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Azacca   | 50 g   | 60 min   | 10.8 %     |
| Dry Hop | Sabro    | 150 g  | 3 day(s) | 15 %       |
| Dry Hop | Nectaron | 150 g  | 3 day(s) | 10.5 %     |

## Yeasts

| Name                            | Type | Form  | Amount | Laboratory |
|---------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale  | Slant | 300 ml | Lallemand  |

## Extras

| Type   | Name  | Amount | Use for   | Time     |
|--------|-------|--------|-----------|----------|
| Flavor | Mango | 2250 g | Secondary | 2 day(s) |

## Notes

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

- Woda RO:kran 1:1

zacieranie 37L - 3 ml kwas mlekowy  
wysładzanie 9.85L - 1ml kwas mlekowy  
*Mar 14, 2025, 3:03 PM*