

# Mango milkshake apa

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **6.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **11.9 liter(s)**

## Fermentables

| Type           | Name                              | Amount         | Yield | EBC |
|----------------|-----------------------------------|----------------|-------|-----|
| Liquid Extract | Mango milkshake<br>apa single hop | 1.7 kg (93.9%) | 78 %  | 16  |
| Adjunct        | Laktoza                           | 0.11 kg (6.1%) | 100 % | 0   |

## Hops

| Use for | Name  | Amount | Time     | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil    | Citra | 10 g   | 60 min   | 12 %       |
| Boil    | Citra | 5 g    | 5 min    | 12 %       |
| Dry Hop | Citra | 10 g   | 4 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type   | Name                              | Amount | Use for   | Time     |
|--------|-----------------------------------|--------|-----------|----------|
| Flavor | Pulpa mango ze<br>świeżych owoców | 760 g  | Secondary | 7 day(s) |

## Notes

- Zobaczmy co z tego wyjdzie dopiero zaczęło fermentację  
*Apr 17, 2020, 7:27 PM*