Milkshake Mango APA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **34**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg *(62.5%)*	81 %	4
Grain	Oats, Flaked	0.8 kg *(12.5%)*	80 %	2
Grain	płatki jęczmienne	0.8 kg *(12.5%)*	60 %	4
Grain	Weyermann - Carapils	0.3 kg *(4.7%)*	78 %	4
Sugar	Milk Sugar (Lactose)	0.5 kg *(7.8%)*	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	12.9 %
Boil	Vic Secret	25 g	5 min	18.2 %
Boil	Mosaic	35 g	5 min	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11.5 g	Lallemand

Extras

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

Type	Name	Amount	Use for	Time
Flavor	Pulpa mango	1200 g	Secondary	14 day(s)

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