

Milkshake Mango NZ GMO IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **17**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **35.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (62.5%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (6.3%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (6.3%) | 85 % | 3 |
| Grain | Pszeniczny | 1 kg (12.5%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 1 kg (12.5%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Magnum | 20 g | 30 min | 13.5 % |
| Aroma (end of boil) | Nelson Sauvín | 50 g | 1 min | 11 % |
| Dry Hop | Nelson Sauvín | 100 g | 7 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|-------|--------|-------------------|
| OYL-405 | Ale | Slant | 50 ml | Helio Gazer OMEGA |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|----------|
| Flavor | Laktoza | 500 g | Boil | 4 min |
| Flavor | Mango | 1500 g | Primary | 2 day(s) |